



DOMAINE DES LAMBRAYS

VOSNE-ROMANÉE LES BEAUX MONTS 2021 PREMIER CRU



“The 2021 Burgundy vintage will be remembered as a highly challenging year for winegrowers and producers, with ramifications that will ripple from the wine trade to consumers,” which was noted in Wine Enthusiast Magazine on January 26th, 2022. According to the Bourgogne Wine Board (BIVB), up to 30–50% of Burgundy’s yield was lost regionwide in 2021.

Overall, the 2021 vintage for Burgundy will favor the reds when it comes to quantity. Although yields for red grapes were not as high as usual, by comparison, yields for the whites were heavily reduced. The red varieties of Pinot Noir and Gamay ripened before the Chardonnay grapes, which took a little more time due to the stress caused by frost and hail, with the Pinot Noir leading the way. This came only after mildew caused the grapes to ripen at a much slower rate, delaying their mid-veraison until the middle of August. Certainly, for growers who chose to forgo spraying systemic fungicides on the vines, the mildew added stress to the growing season.

Principal characteristics of the vintage:

Bud-break: After high temperatures of 20°C (68°F) at end February, then 27°C at end March, earliest bud-burst occurred 9 days ahead of normal on 2nd April.

Mid-flowering was observed: This early bud-burst proved fatal to us since the three nights between 5th and 8th April saw temperatures drop to -3.1°C in the Clos des Lambrays and as low as -6°C in places. We even had 3 cm of snow on opened buds on the night of April 6th-7th and that is what caused the most damage.

We observed mid-flowering from June 15th, in favorable climatic conditions. After that, green canopy management tasks (lifting and fixing vine trellis wires) had to be carried out at high speed to keep up with accelerated growth in the vineyards.

Summer: Was almost autumnal: little sunshine, cool and cloudy. With these conditions, mildew made a sudden and brutal appearance, but fortunately too late to cause qualitative or quantitative damage. At the Domaine, our tisanes of horsetail and dry wicker helped us to protect our vines from disease.

Harvesting: On September 26th 2021.

Yields: 8 hl/ha.

Vinification: Long and harmonious alcoholic fermentations (3 weeks), wild yeast, with 50% whole bunches.

Aging: 17 months in oak barrels, with 30% new oak.

Bottling: On April 18th 2023.

Wine Style:

2021 is less dense, but what it loses in substance, it makes up for in grace and elegance. The wines are especially fine, delicate and scented, with sensations on the palate that are suave, fresh and gracious. The balance of this vintage is the guarantee of its keeping potential.

General serving recommendations: we recommend opening our wines (both colours) three hours in advance without decanting

