

Dom des Lambrays Puligny-Montrachet, 1er Cru Clos du Cailleret (WOOD)

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Puligny-Montrachet

CEPAGE: 100% Chardonnay

WINEMAKING: Pressed whole cluster, wild yeast barrel fermented.

ALCOHOL BY VOLUME: 13.5%

AGING: Barrel aging for 17 months with 15% new oak.



THE STORY

Since they were first erected by Cistercian monks in 1365, the walls surrounding the Clos des Lambrays have harnessed the harmony of their 8.66 hectares of vines. This notion of the perfect union of the whole persists today and remains Clos des Lambrays' *raison d'être*. Over the course of the estate's 650-year history, the unity of the Clos has not always been secure. The French Revolution saw the vineyard split across 74 different owners, but its reassembly by the Rodier family in the late 1890s was a defining moment in the Domaine's past, influencing its present, and driving its philosophy, for the future, under the auspices of Groupe LVMH since 2014. In March 2019, Jacques Devauges joined the estate as the General Manager and the Chief Winemaker.

THE ADJECTIVES

OVERALL: Opulent and seductive.

AROMAS / FLAVORS: Highly scented, expressive, and intense.

MOUTHFEEL: Luscious, rich, and silky with remarkable balance.

THE SELLING POINTS

Very stony (caillouteux) soils, 70 year old vines.

AWARDS: 95pts Tim Atkin MW, 93pts Wine Spectator, 17pts Jancis Robinson MW

SUSTAINABILITY: Certified Organic, Biodynamic in Practice, Natural Fermentation

