

Dom des Lambrays Nuits St Georges, 1er Cru la Richemone

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Nuits-Saint-Georges

CEPAGE: 100% Pinot Noir

WINEMAKING: Long and harmonious alcoholic fermentation in wooden tank (3 weeks) with 50% whole bunches.

ALCOHOL BY VOLUME: 13.5%

AGING: Barrel aging for 17 months with 20% 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

Exceptional 1er cru in Nuits, oldest vines planted in 1924.

SUSTAINABILITY: Certified Organic, Biodynamic In Practice, Natural Fermentation

