

Domaine des Lambrays Clos des Lambrays Grand Cru red 2022



Product price:

€620.00

Product features:

Area: BURGUNDY

Winemaker: Jacques Devauges

Vintage: 2022

Appellation: Clos des Lambrays Grand Cru

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: organic not certified

RVF: 100/100

Cépage dominant: pinot noir

Product short description:

100/100 RVF! Perhaps the best example of what is called "elegance." An exceptional piece for discerning and patient collectors! To be tasted starting from 2030...

Product description:

PRESENTATION OF DOMAINE DES LAMBRAYS
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Clos des Lambrays Grand Cru red 2022

RVF Guide to the Best Wines of France 2025 (Sept. 2024) : **100/100**. *80% whole-cluster fermentation and 20% new barrels in the Clos des Lambrays, a wine fragrant with an incredible delicacy of texture, intense and pointillist even in the craftsmanship of its tannins: a wine of spirit, whose distinguished imprint accompanies you for a long time.*

Technical sheet written by the domaine:

Clos des Lambrays is the largest Grand Cru vineyard in the entire Côte de Nuits.

Clos des Lambrays is a very full-bodied wine, rough yet supple, "a fist of iron in a velvet glove." With aromas of dark fruits (blackberries, blueberries), it is powerful, elegant with noble and round tannins.

Harvest: the harvest generally takes place around September 15. The harvest, entirely manual, is completed in a few days.

Fermentation: after a strict selection of the harvest, most often whole-cluster, traditional Burgundian vinification takes place in 5 to 8 fermentation tanks. A pneumatic press allows for the extraction of high-quality press juice. The Domaine has about ten stainless steel tanks equipped with a pneumatic punch-down device and a cooling circuit.

-fermentation lasts 15 to 18 days with daily punch-downs.

-aging for 18 months in oak barrels renewed at 50% each year

-two rackings without fining, light filtration of 5 to 10%

A rigorous selection is then made, with some cuvées or parts of cuvées being "folded" into Morey St Denis 1er Cru.

Bottling is carried out at the Domaine.