



DOMAINE DES LAMBRAYS

CLOS DES LAMBRAYS 2021 GRAND 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 varietals 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 the of February, then 27°C (81°F) at the end of March, earliest bud-burst occurred 9 days ahead of normal on April 2nd

Frost: This early bud-burst proved fatal to us since the three nights between April 5th-8th saw temperatures drop to -3.1°C in the Clos des Lambrays and as low as -6°C in places. We even had 3cm of snow on opened buds on the night of April 6th-7th and that is what caused the most damage. In April thereafter, vines remained in a state of shock and did not develop. In May, the cycle finally picked up again with very rapid vegetative growth.

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. We had reason to be anxious at the end of August, but a providential northerly breeze arrived from September 1st. Sunshine returned, with cool, bright and dry weather, and as vines bore few grapes, this lovely sunny period allowed us to make up lost time and achieve a good level of ripeness.

Harvesting: From September 22nd-27th.

Yields: Historically low for reds: 15 hl/ha for the Clos des Lambrays (30 hl/ha in a normal year).

Vinification: Long and harmonious alcoholic fermentations (3 weeks), with 80% whole bunches.

Aging: 20 months with 60% new oak.

Bottling: From April 17th-19th, 2023

Technical information:

- General serving recommendations: we recommend opening our wines (both colors) three hours in advance without decanting (and without putting the cork back in the bottle), serving the white wines at 13-14°C (55°-57°F) and the reds at 16-17°C (61°-63°F).

GREEN PRACTICES: Biodynamic Practicing.

