

SALENTE.

## Edouard Delaunay, AOC Gevrey-Chambertin Premier Cru Aux Combottes, Rouge, 2022

AOC Gevrey-Chambertin Premier Cru Aux Combottes, Bourgogne, France

### *The vintage*

*The 2021 vintage started with an extremely rainy winter, with very mild temperatures, followed by dry weather from mid-February.*

*An almost summery period the last week of March accelerated budburst which became widespread between March 25 and 26, with a 5 to 6 days advance compared to the average. Then severe frost episodes occurred during the first half of April. The flowering then took place in very good weather conditions.*

*In July...*

### **PRESENTATION**

All of a grand! If one word had to be used to define the premier cru Aux Combottes, it would be 'fullness'. Indeed, its location makes it one of the greatest, if not, in our opinion, the greatest of the premier crus of Gevrey-Chambertin. The Combottes wines are deep, rich, balanced, and deserve to be classified as grand crus.



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## THE VINTAGE

### Presentation

Our Grand Wine Château Pichon Baron 2nd Grand Cru Classé in 1855 comes from the oldest vines of the historic terroir of its estate.

This authentic Pauillac offers an intense sensory discovery of black fruits and spicy notes. Château Pichon Baron reflects an elegance, power, and exceptional length on the palate.

It improves year after year and can age for over 40 years in the cellar.

### The vintage

- A cold and dry winter, followed by a warm spring: an early bud break.
- Early April: a severe frost episode, with limited consequences.
- May: flowering and fruit set took place in very good weather conditions.
- June: high temperatures allowed for a rapid development of the clusters, with a first heatwave in mid-June, followed by a beneficial rainy episode for the vines.
- Sunny summer, with generally high temperatures and heatwaves without precipitation. These conditions caused water stress in our vines, however, qualitative for our grapes which provided a very promising tannic and anthocyanic richness.
- Mid-August was rainy and cool, which boosted photosynthetic activity.
- From August 22nd, a 4-week period of dry and very hot weather favored the ripening of seeds and polyphenols. This precipitation-free period allowed for the degradation of varietal aromas of the Cabernets.

### Harvest

The harvest took place from September 8th to October 3rd:

- the merlots from September 8th to 21st,
- the cabernets francs on September 21st and 27th,
- the petit verdots on September 19th,
- the cabernet sauvignons from September 19th to October 3rd.

### Winemaking

Our new facilities have allowed for a highly appreciated gravity loading by our technical teams and a more precise plot selection thanks to our new wooden and stainless steel tanks, with smaller capacities.

We prioritized the quality of the fruit by extending the pre-fermentation cold period before starting the alcoholic fermentation with our vintage indigenous yeast. This process proceeded quickly. The maceration temperatures ranged between 25 and 27°C. Extractions were preferentially carried out in the core of fermentation, and daily tastings refined the duration of post-fermentation maceration.

The draining of the merlots took place from September 29 to October 11, and that of the cabernets from October 10 to 24. Malolactic fermentations occurred quickly under marc, allowing for regular racking in separate batches. Racking was completed on November 4.

## TERROIR

Stuck between its two illustrious neighbors, the Latricières-Chambertin Grand Cru to the north and the Clos-de-la-Roche Grand Cru to the south, Aux Combottes stands out as an exception, the only Premier Cru plot in the middle of the long uninterrupted strip of Grands Crus that connects Gevrey to Morey. This anomaly, probably due to rivalry between villages, gives wine lovers the opportunity to enjoy this magnificent Premier Cru that combines all the qualities of a great wine!

## WINEMAKING

The harvest is manual and followed by a strict sorting of the bunches, allowing only the most beautiful grapes to be kept. The harvest is then destemmed and put into tanks. The vinification is done with indigenous yeasts and lasts 20 days, with daily punching down to bring color and tannins to the wine. The aging in barrels of the cuvée lasts 18 months: the first 6 months in a barrel of one wine (one year) and then 12 months in a barrel of half wine, meaning previously used for 3 to 6 months for the aging of red Burgundy. The barrels are selected for the origin of their wood, coming from oaks of the Cîteaux forest.

## VARIETAL

Pinot Noir 100%

**13.5 % VOL.**

## TECHNICAL DATA

Production volume: 272 bottles, 12 magnums.

## TASTING

Beautiful deep color. Expressive nose of blackcurrant and fruit jelly with a hint of dried apricot. Fine and elegant woody notes with hints of bark and chlorophyll. Spicy touches (turmeric, nutmeg). Superb deep mouthfeel showing a magnificent maturity. Ample, powerful, and deep wine with more complex aromas of dark chocolate, cherry eau-de-vie, ferns, and damp moss. Ripe tannins well present, signs of great aging potential.



### FOOD PAIRINGS

It pairs very well with spicy dishes. It would go very well with Indian lamb curry or chili con carne.

