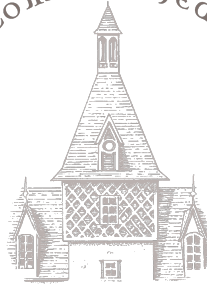


Combe St-Jean



Combe St-Jean, AOC Bourgogne Gamay, Rouge, 2024

AOC Bourgogne Gamay, Bourgogne, France



PRESENTATION

"Combe St-Jean" is a tribute to those colder and narrow valleys which hollow the gentle limestone slopes of the best terroirs of Bourgogne. The vineyards surrounding these combes often show the best conditions for growing Pinot Noir, Chardonnay and Gamay the main varieties of Burgundy.

TERROIR

The grapes used are exclusively from the Beaujolais Crus (predominantly granitic soils).

WINEMAKING

Bourgogne Gamay is crafted from hand-harvested grapes using the traditional Beaujolais winemaking approach. After careful selection, the fruit undergoes classic fermentation in vats, lasting around 10 to 15 days, during which daily pumping over and cap punching ensure gentle extraction of color, tannins, and aromatic complexity. Once fermentation is complete, the wine matures in vats, where it undergoes malolactic fermentation to soften its structure and bring balance, resulting in a supple and expressive red.

VARIETAL

Gamay 100%

TASTING

In the glass, Bourgogne Gamay reveals a deep ruby red hue with subtle violet reflections. The nose is delicately expressive, offering floral notes of violet alongside fresh red fruits. On the palate, it shows a light and fruity character, best appreciated in its youth, with flavors of cherry, kirsch, and a hint of white pepper spice. Supple and round, the wine is well-balanced and marked by a lively freshness that enhances its charm and drinkability.

