



EDOUARD DELAUNAY
Nuits-Saint-Georges

275 BOTTLES
9 MAGNUMS



Premier Cru
GEVREY-CHAMBERTIN
AUX COMBOTTES

—
2023

..... **PHILOSOPHY**

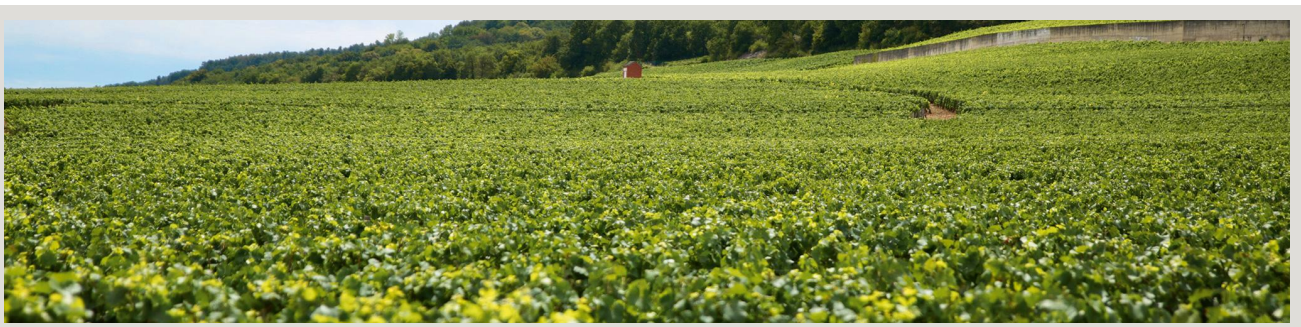
Worthy of a Grand Cru! If there were one single word to define the “Aux Combottes” Premier Cru, it would be “plénitude”. Indeed, its location makes it, in our opinion, one of the finest Premier Crus in Gevrey-Chambertin, if not the finest. “Aux Combottes” are rich, balanced wines featuring remarkable depth that deserve to be classified as Grand Crus.

..... **THE CUVÉE**

Niched between its illustrious neighbours – “Latricières-Chambertin” Grand Cru to the north and “Clos de la Roche” Grand Cru to the south – “Aux Combottes” is an exception as it is the only Premier Cru in the long, uninterrupted stretch of Grand Crus that links Gevrey with Morey. This anomaly, which is probably due to an old rivalry between the villages, allows wine lovers to take advantage of enjoying a magnificent Premier Cru that boasts all of the qualities of a Grand Cru!

..... **VINIFICATION AND AGING**

The grapes were handpicked and meticulously sorted so as to only keep grapes of the highest quality. The bunches of grapes were destemmed and immediately transferred to tanks. Vinification relied on indigenous yeasts and lasted 13 days, punctuated by very few punch-downs towards the middle of vatting in order to extract the colour and tannins wanted. Ageing lasted 16,5 months in new oak barrels sourced from the forests of Central France that were selected for the quality of their very fine grain.



..... MAISON EDOUARD DELAUNAY - En Bourgogne depuis 1893



EDOUARD DELAUNAY
Nuits-Saint-Georges

Premier Cru GEVREY-CHAMBERTIN AUX COMBOTTES

2023

TASTING NOTES

Magnificent deep red robe. The powerful, earthy, almost masculine nose reveals musky notes. Subtle aromas of gently stewed red fruits then emerge (fruit sabayon, ripe cherry, strawberries and cream, rhubarb crumble), enriched by noble woody nuances reminiscent of fresh oak and cedar. Delicately sweet touches of macaron and sugared almond are balanced by fresh green accents (vetiver, thyme, menthol). The attack is fresh, deep and ample, supported by beautifully integrated fruity acidity. The palate is structured and velvety, with remarkable density and well-integrated tannins. The balance is perfect, the finish harmonious. A wine of great character, worthy of its prestigious appellation.

