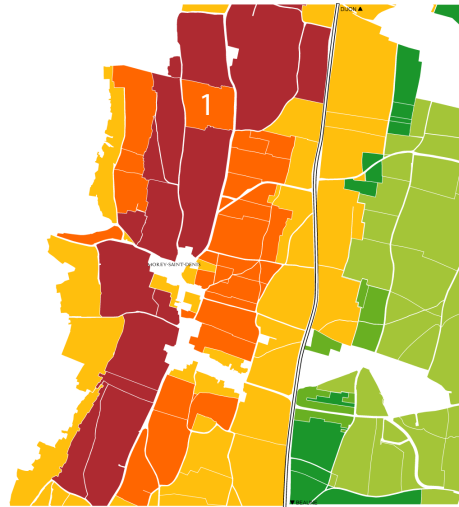


DOMAINE AMIOT ET FILS
GRANDS VINS DE BOURGOGNE



The only premier cru surrounded by grand crus, this wine with aromas of Morello cherries is powerful and refined.



- Grands crus
- Premiers crus
- Appellations villages
- Appellations régionales

Gevrey Chambertin 1er Cru Les Combottes

Vineyard

Location

Between Clos de la Roche, Latricières-Chambertin and
Mazoyères-Chambertin

Surface area

0.4589 hectare

Age of vines

Planted from 1936 to the present day

Allowed yield

48 HL/Ha

Wine

Production

2800 bottles /year

Characteristics

Colour: ruby red with glints of garnet

Nose: small red and black fruits, spices and floral notes.

Palate: Full-bodied, structured and of great persistency.

Keeping

Maturity from 8 years

Ageing potential: 10 to 20 years, depending on vintage

Origin

« Combottes » signifies little coombes or valleys. Around 1930, it appears grand cru appellation as « Combottes-Chambertin » was claimed for it but a judgment in 1931 banned the addition of the term « Chambertin », the climat not being adjoined to the latter.

Terroir

The vines, particularly well exposed to the morning sun (east, south-east) always give very ripe grapes. Situated at 260 m elevation, they sit on limestone soils from the modification and decomposition of gravelly hillside colluvium. 1. « Combottes » are located at the limit of Gevrey-Chambertin and Morey-Saint-Denis, between the grand crus Latricières-Chambertin, Mazoyères-Chambertin and Clos de la Roche.

Growing, Vinification, Ageing

This is one of the domain's oldest parcels of vines that we try to maintain thanks to massal selection. From vine growing through to vinification, each process is balanced as a function of the vintage to highlight the typicity of this terroir. Ageing is in oak barrels with one third of new oak for this appellation.

Tasting

On the nose, there are aromas of red fruits. Of exceptional length on the palate, it is a full-bodied wine with silky tannins.

This wine goes very well with red meats, grilled or in sauce, and with cheeses. To be tasted between 14 and 16 °C. Wait 5 to 10 years in the best vintages to be able to really appreciate it.