

# TUTTO



## GEORGES COMTE

Émagny, Doubs

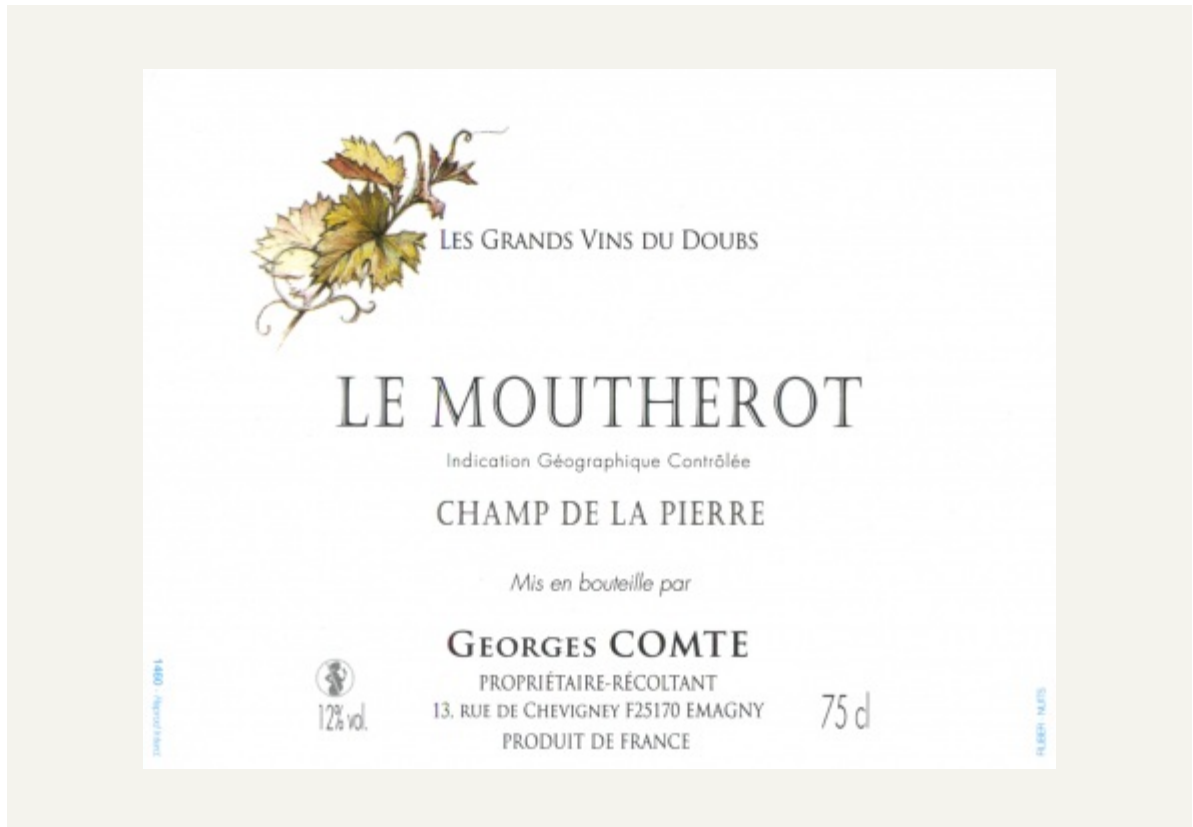
The home and cellar of Georges Comte can be found in Émagny, a sleepy village in the Doubs. Despite sitting somewhere between the Jura, Burgundy and Alsace, the region is something of a forgotten land for wine.

Since 1989 Georges has worked from eight hectares of vines planted over a magnificent terroir named Le Moutherot, where the perfect combination of firm clay and limestone produces wines of great structure, depth and longevity.

To visit here is to take a step back in time. In the old cellar underneath his home, he does things the same way he has since that very first vintage, ageing the wine in old barrels for at least two years, following the moon's cycles and bottling by hand. He does not filter the wines, adds nothing at all and keeps the bottles in the cellar until he thinks they are ready to drink.

Georges' are decidedly old fashioned, perhaps even unfashionable wines which reveal themselves slowly over time. For those patient enough, they offer a true taste of yesteryear.

GEORGES COMTE  
Émagny, Doubs



LE MOUTHEROT CHAMP DE LA PIERRE  
*2015*

From a warmer vintage, this is a Chardonnay that is already incredibly open and detailed. Full and complex, heady with orchard fruits and a touch of spice, it is a wonderful marriage of time, grape and place. Wonderful now, we can't wait to watch it evolve further over the coming years.