

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 Mouterot, 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.

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LE MOUTHEROT SUR ROCHE BONIVE
2008

Delicate and nuanced, this carries all the hallmarks of Chardonnay from a cool vintage. A profound, yet subtle wine, it rewards the patient, revealing its layers of stone fruits, minerals and earth slowly in the glass.