

Vineyard site of "COMBILIATY" BROUILLY



2018
100% Gamay Noir
Single-parcel cuvée



The 2018 vintage – Early ripening with full maturity

After February 2018 was characterized by periods of snow on the plain and a cold spell between February 25th and 28th following a month of January that was exceptionally mild and damp. After severe frost on March 1st, wintery weather prevailed between the 17th and 23rd, resulting in record diurnal lows during the second half of the month. We also experienced record precipitation in March, meaning very little sunshine. Temperatures were predominantly mild in April however, with a period of warmer weather between the 18th and the 22nd. April 20th and 21st were the warmest days in France with an average high of 27°C/80.6°F on the 21st. April 2018 therefore ranks third among the warmest months of April on record since 1900, behind 2007 (3.6°C/38.5°F higher) and 2011 (3.3°C/ 37.9°F higher).

However, this warmth did not mask what had been persistent since the beginning of the year - rainfall that had been frequent and abundant for several months. Downy mildew was a particular threat in 2018 with severe outbreaks virtually throughout the vineyards, which put our first year of organic viticulture trials to the test. Fortunately, the heat reasserted itself during the summer. July 2018 was the 4th hottest month of July on record since 1959, after those of 2006, 1983 and 2015.

The first ten days of August saw heat-wave conditions with average temperatures higher than usual. The end of the month was less stifling though still above seasonal norms. August 2018 was the 3rd hottest month of August on record since 1959, though far below that of 2003 and just behind that of 1991. As the saying goes,

“Août fait le moût”, and thanks to less rainfall and exceptional sunshine, the quality of the grapes’ juices was guaranteed. This particularly dry summer greatly compensated for the spring’s excessive storms, allowing us to pick grapes that were perfectly healthy and ripe as early as August 28th.

2018 therefore follows in the tradition of the rather solar 2009, 2011, 2015 and 2017 vintages, boasting remarkable lushness, balance and excellent cellaring potential.

Cuvée

Single-parcel cuvée, from one of the 11 vineyard sites belonging to Château de La Chaize estate within the Brouilly appellation.

Soil/Topography

Oriented south-west on shallow granite, the vineyard site of Combiliaty is one of the largest terroirs of the Brouilly appellation area.

Grapevine age

Ranges from 50 to 115 years old

Harvest

Hand picking in 13kg crates

Winemaking process

Vinification: parcel-based, 10% whole clusters, 90% destemmed, pump overs without punch down
Type of yeast: natural
Duration of vatting: 14 days

Aging

100% in large wooden vats (*foudres*)

Technical notes

Degree: 13.53 %
Total acidity: 4.01 g/l H2SO4
pH : 3.39
SO2 total: 45 mg/l
Residual sugar: 1.3 g/l

Tasting notes

Color: Deep magenta red with purple reflections
Nose: Red and black fruits, balanced by subtle spicy notes
Palate: Delicious black berry flavor, deep and full-bodied, with a strong tannic structure. A wine made for cellaring.



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Château de
La Chaize