



**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE DIDIER AMIOT

AOP Morey-Saint-Denis

White



## PRESENTATION

Located in Morey-Saint-Denis in Côte de Nuits, Domaine Didier Amiot exploits parcels situated on prestigious climates, notably in Premier Cru. This family estate perpetuates precise and rigorous know-how, highlighting wines with strong personality, authentic reflections of their terroir. The vines are planted on deep clay-limestone soils, favoring optimal rooting and excellent grape maturity. Viticulture is conducted in sustainable viticulture, limiting treatments and favoring environmentally friendly practices. The average age of the vines, over 40 years, gives the wines remarkable intensity and concentration. In the cellar, Didier Amiot favors parcel-based vinifications, allowing the full diversity of the estate's terroirs to be expressed. Fermentations are long, and extractions are controlled to obtain balanced, elegant, and deep wines. Aging, done in oak barrels with a measured percentage of new wood, brings complexity and texture without masking the purity of the fruit. The reds from the estate, made from Pinot Noir, stand out for their fine tannic framework, aromas of black fruits and undergrowth, with beautiful evolution on notes of truffle and spices with aging. A confidential estate, sought after by lovers of great wines from Morey-Saint-Denis.

## VARIETAL

Chardonnay 100%

## TERROIR

Limestone and clay-limestone soils dating from the Middle Jurassic period, offering structure, freshness, and complexity to the wine.

## IN THE VINEYARD

Key vineyard work includes sustainable soil management, precise canopy handling, and minimal, eco-conscious treatments to maintain the balance between vigor and fruit quality throughout the growing season.

## HARVEST

Manual harvest using ventilated crates, followed by sorting on a vibrating table to ensure only the healthiest grapes are selected.

## WINEMAKING

20% whole bunches are used in fermentation. The grapes ferment in stainless steel vats to preserve aromatic purity before ageing.

## AGEING

Aged for approximately 18 months in French oak barrels, 25% of which are new. This careful barrel ageing enhances the wine's structure and adds subtle toasted notes.

## SERVING

Serving Temperature: 12 to 14°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

An elegant nose marked by ripe pear and acacia blossom. The palate is well-balanced, with bright tension and impressive body. The finish reveals charming, buttery notes that add depth and roundness. A white wine of character and refinement.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## FOOD PAIRINGS

This Morey-Saint-Denis pairs wonderfully with seafood, sauced fish, terrines, white meats, and a variety of cheeses. Its elegance and body make it a versatile partner at the table.

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