

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DIDIER AMIOT

AOP Morey-Saint-Denis Premier Cru Aux Charmes
Red



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

Pinot Noir 100%

LOCATION

Aux Charmes is located to the north of Morey-Saint-Denis, bordering Charmes-Chambertin.

Age of vines: 40 years old

TERROIR

Limestone and clay-limestone soils dating from the Middle Jurassic period.

IN THE VINEYARD

Key stages in the vine's lifecycle include treatments, soil management, and other essential practices.

HARVEST

The grapes are harvested by hand in ventilated crates and sorted on a vibrating sorting table.

WINEMAKING

20% of the grapes are kept as whole clusters and fermented in stainless steel tanks before ageing.

AGEING

Aged for about 18 months in French oak barrels, 25% of which are new.

SERVING

Serving Temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

Domaine Didier Amiot's Morey-Saint-Denis Premier Cru "Aux Charmes" captures the elegance and nuance of Pinot Noir from one of the Côte de Nuits' most graceful terroirs. Its bright garnet hue leads to a complex bouquet of candied raspberry, rose petal, a touch of licorice, and hints of blond tobacco. On the palate, it is pure and silky, with precise balance and a long, slightly saline finish that reflects the freshness of the soil..

FOOD PAIRINGS

This delicate wine pairs beautifully with refined dishes: Bresse chicken with morels, roast veal with chanterelles, or warm smoked trout with fresh herbs all highlight its finesse. For a vegetarian option, consider zucchini gratin with Comté cheese or a lentil and heirloom vegetable stew. It also shines alongside stuffed poultry served with a reduced jus.

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