

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE AMIOT & FILS

AOP Côteaux Bourguignons
Red

PRESENTATION

Domaine Amiot & Fils is a winegrowing estate located in Morey-Saint-Denis, in the Côte de Nuits region of Burgundy. Founded by Pierre Amiot, the estate is now run by Jean-Louis Amiot and his son Léon Amiot. The vineyard extends over some 5 hectares, covering land in Morey-Saint-Denis, Gevrey-Chambertin and Chambolle-Musigny. The domaine produces a full range of wines, from regional appellations to grands crus. Among their most famous wines are Clos de la Roche and Charmes-Chambertin, both grands crus renowned for their finesse, power and complexity. Domaine Amiot & Fils is known for its environmentally-friendly approach and sustainable viticultural practices, including the use of compost for fertilization.

VARIETALS

Pinot Noir 50%, Gamay 50%

LOCATION

The Côteaux Bourguignons Rouge vineyards of Domaine Amiot & Fils are located in Burgundy, mainly on sites surrounding the Côte de Nuits. The parcels lie on gently sloping hillsides with varied exposures, allowing gradual ripening. These landscapes provide good natural drainage. Moderate altitude helps maintain freshness and balance. The continental climate shapes the wine's profile. Temperature variations enhance aromatic expression. These parcels offer a freer and more approachable interpretation of Burgundy. The setting encourages a convivial style. The wine reflects regional diversity. The overall focus is on drinkability and pleasure.

Age of vines: 80 years old

TERROIR

The terroir is based on a mosaic of clay limestone soils and lighter earth typical of Burgundy hillsides. This diversity allows a supple and fruit driven expression. Limestone brings freshness and tension. Clay contributes roundness and texture. The natural balance of the soil supports consistent ripening. The terroir highlights direct fruit expression. Minerality remains subtle yet supportive. Freshness is preserved throughout. Structure is light to medium. This terroir produces accessible and expressive wines.

IN THE VINEYARD

Domaine Amiot & Fils follows a reasoned approach to viticulture with respect for the environment. Soil work is prioritised to preserve structure and biological life. Interventions are limited and adapted to each vintage. Inputs are measured and mostly organic. Natural composts are used to nourish the soils. No specific certification is claimed. Vineyard observation guides technical decisions. Vine health is a constant priority. This approach aims to produce balanced grapes. It supports an honest expression of terroir.

HARVEST

Harvesting is carried out by hand to preserve grape integrity. Sorting is done directly in the vineyard to select the best clusters. Harvest timing is chosen to maintain freshness and fruit. Grapes are picked at optimal maturity. Transport to the winery is quick and careful. This limits oxidation. Manual harvesting allows precise selection. It ensures healthy raw material. Respect for the fruit is central at this stage. It shapes the wine's friendly and approachable style.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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WINEMAKING

Winemaking is conducted in a simple and traditional manner to preserve fruit purity. Extractions are gentle to maintain suppleness and freshness. Fermentations are closely monitored.

AGEING

Ageing takes place mainly in tanks, with partial ageing in oak barrels. The proportion of new oak is limited to around 5 to 10 percent. Ageing lasts approximately 8 to 10 months. Oak supports the wine without marking it. The goal is to maintain a gourmand profile. Bottling takes place relatively early. Balance and drinkability are prioritised.

SERVING

Serve at 14–16°C.

AGEING POTENTIAL

2 to 3 years

TASTING

The Côteaux Bourguignons Rouge displays a bright red colour with purple highlights. The nose is expressive and fruit driven, with aromas of fresh red berries. Notes of cherry, strawberry and raspberry dominate. The palate is light and supple. Tannins are fine and discreet. Freshness brings energy. Balance is immediate and inviting. The finish is clean and refreshing. The wine is approachable in its youth. It focuses on conviviality and immediate pleasure.

VISUAL APPEARANCE

Garnet red

AT NOSE

Red fruits, subtle spice

ON THE PALATE

Fresh and balanced, with gourmet appeal

FOOD PAIRINGS

This Côteaux Bourguignons Rouge pairs well with many simple and generous dishes. It matches perfectly with a charcuterie board or homemade terrine. A vegetable pizza or quiche with bacon works very well with its freshness. It can also accompany roasted chicken or light grilled meats. On the sweet side, a lightly sweetened strawberry tart echoes the fruit profile. Cherry clafoutis is another good match. Desserts based on red berries are well suited. These pairings highlight the wine's gourmand character. It is easy to enjoy on a daily basis. Its suppleness makes it highly versatile.

PRODUCTION VOLUME

3 000

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