



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE AMIOT & FILS

AOP Clos de la Roche Grand Cru
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.

VARIETAL

Pinot Noir 100%

LOCATION

Clos de la Roche Grand Cru from Domaine Amiot & Fils is located in the village of Morey Saint Denis, in the heart of the Côte de Nuits. This iconic climat lies mid slope in one of the most prestigious sectors of the appellation. The parcels benefit from ideal exposure, ensuring regular sunlight throughout the day. The slope provides excellent natural drainage. Moderate altitude helps preserve freshness while allowing full ripeness. Nearby combes encourage natural air circulation. The continental climate enhances aromatic complexity. This location gives the wine both power and elegance. Clos de la Roche delivers a deep and structured expression of Morey Saint Denis. Balance between strength and finesse defines this Grand Cru.

Age of vines: 40 à 70 years old

TERROIR

The terroir of Clos de la Roche is composed of clay limestone soils rich in stones, resting on Jurassic limestone bedrock. This strong mineral presence plays a key role in the wine's structure and longevity. Limestone brings tension, precision and clarity. Clay contributes density and depth on the palate. Shallow soils impose natural vine stress, favouring concentration. Vine roots penetrate deeply into the rock. This terroir is renowned for producing powerful and noble wines. Minerality structures the wine without hardness. Complexity develops with time. The identity of Clos de la Roche is expressed with authority and elegance.

IN THE VINEYARD

Domaine Amiot & Fils follows a reasoned approach to viticulture with respect for natural balance. Soil work is prioritised to preserve structure and biological life. Interventions are limited and adapted to each vintage. Inputs are measured and mainly organic. Natural composts are used to nourish the soils. No specific certification is claimed, with preference given to observation and pragmatism. Vine vigour is carefully controlled. Vineyard health remains a constant priority. This approach respects the Grand Cru character. Terroir expression guides every decision.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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HARVEST

Harvesting is carried out entirely by hand to preserve grape integrity. Careful sorting is done directly in the vineyard to retain only healthy fruit. Harvest dates are chosen to achieve full phenolic maturity. Grapes are picked with precision to preserve freshness and concentration. Transport to the winery is quick and gentle. This limits oxidation. Manual harvesting allows detailed parcel selection. It ensures very high quality raw material. Respect for the fruit is essential at this stage. It shapes the nobility of the final wine.

WINEMAKING

Winemaking follows a traditional approach with controlled extraction suited to the power of the terroir. Fermentations are closely monitored to reveal aromatic complexity.

AGEING

Ageing takes place in French oak barrels for approximately 18 to 20 months. The proportion of new oak is around 30 to 40 percent depending on the vintage. Oak is used with restraint to support the wine's identity. Ageing refines tannins and structures the palate.

SERVING

Serve at 16–18°C.

AGEING POTENTIAL

Over 15 years

TASTING

Clos de la Roche Grand Cru shows a deep garnet red colour. The nose is intense and complex with aromas of black fruits, ripe cherry and blackcurrant. Spicy, floral and lightly smoky notes emerge with aeration. The palate is broad, powerful and structured. Tannins are firm yet perfectly integrated. Freshness balances the dense texture. The mouthfeel is deep and precise. The finish is long, persistent and mineral driven. The wine has outstanding ageing potential. It fully expresses the grandeur and nobility of Clos de la Roche.

AT NOSE

Rose, violet, cranberry, cherry, pepper, truffle

ON THE PALATE

Ample, balanced, complex, with exceptional length

FOOD PAIRINGS

This Clos de la Roche Grand Cru calls for refined and structured gastronomy. It pairs beautifully with roasted beef fillet or veal served with reduced sauces. Noble game such as venison or roasted pigeon highlights its depth. A truffle or wild mushroom risotto complements its complexity. On the sweet side, a low sugar dark chocolate dessert creates an elegant contrast. Spiced poached pear with dried fruits works with subtlety. Desserts based on dark berries are also suitable. These pairings emphasise the wine's controlled power. It shines at the table. Precision guides every pairing.

PRODUCTION VOLUME

2 500

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