

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE AMIOT & FILS

AOP Morey-Saint-Denis Premier Cru Les Blanchards  
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

The Premier Cru Les Blanchards is located within the Morey-Saint-Denis appellation, in the heart of the Côte de Nuits. The parcel lies mid-slope, in a sector known for its balanced exposure and consistent ripening conditions. Positioned naturally between Gevrey-Chambertin and Chambolle-Musigny, it benefits from a privileged setting that combines structure and elegance. The gentle slopes ensure good drainage and promote even grape maturity. Moderate altitude and natural air circulation help preserve freshness and aromatic precision. This location gives the wine a distinctly Morey-Saint-Denis character. It reflects both finesse and depth. Les Blanchards is considered one of the most refined Premier Crus of the appellation.

Age of vines: 65 years old

## TERROIR

The terroir of Les Blanchards is composed of clay-limestone soils with a significant presence of small stones. These soils originate from Jurassic limestone and encourage deep root penetration. They provide steady water supply, even in drier vintages. Limestone brings tension and clarity, while clay adds body and volume. The natural balance of the soil allows for a pure expression of Pinot Noir. Power is always controlled, never excessive. This terroir consistently produces wines of elegance and complexity. Minerality is a defining feature of the finished wine. The identity of the site is clearly expressed vintage after vintage.

## IN THE VINEYARD

Domaine Amiot & Fils follows a reasoned and respectful approach to viticulture. Vineyard work focuses on preserving soil life and natural balance. Inputs are limited and carefully managed, including the use of natural composts. The domaine does not claim organic or HVE certification, preferring flexibility and observation. Decisions are adapted to each vintage and parcel. Interventions are kept to a minimum, always with grape health as a priority. This pragmatic philosophy aims to produce honest and precise wines. Environmental commitment is expressed through consistency rather than labels. Respect for terroir guides every decision.



**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## HARVEST

Harvesting is carried out entirely by hand to preserve the integrity of the grapes. A strict selection is made directly in the vineyard to ensure only perfectly ripe and healthy fruit is picked. The harvest date is chosen with great care, balancing phenolic maturity and natural freshness. This attention guarantees high-quality raw material. Grapes are transported gently to the winery to avoid oxidation. This traditional approach respects both fruit and vintage character. Manual harvesting is an essential part of the domaine's philosophy. It directly influences the finesse and balance of the final wine.

## WINEMAKING

Winemaking follows a traditional Burgundian approach, focused on purity and balance. Fermentations are carefully managed to extract gently and preserve terroir expression. Oak usage is measured and never dominant.

## AGEING

Ageing takes place in French oak barrels for approximately 16 to 18 months. This extended ageing allows the wine to gain complexity and harmony. Time is considered a key element in the winemaking process. Wines are released late, only once they begin to open and integrate. This patience results in refined textures and clarity. Ageing supports the wine without masking its identity.

## SERVING

Serve at 16–18°C.

## AGEING POTENTIAL

10 to 15 years

## TASTING

The Morey-Saint-Denis Premier Cru Les Blanchards shows a deep ruby red colour. The nose reveals ripe red fruit aromas such as cherry and raspberry, complemented by floral and subtle spicy notes. With aeration, hints of forest floor and wet stone emerge. The palate is structured yet elegant, with fine and silky tannins. Balance between freshness and concentration is striking. The finish is long and precise, marked by mineral tension. The wine combines finesse with depth. It has strong ageing potential while remaining approachable after a few years. Overall, it is a harmonious and refined expression of its terroir.

## VISUAL APPEARANCE

Clear, light cherry red

## AT NOSE

Red and black fruits, black pepper

## ON THE PALATE

Dense, fresh, smooth and rounded finish

## FOOD PAIRINGS

To accompany a Morey-Saint-Denis Premier Cru, opt for juicy ribeye steak, guinea fowl with cabbage, or rabbit in mustard sauce to enhance the richness and complexity of the wine. For starters, Provençal quiche or warm goat cheese salad pairs wonderfully. Aged cheeses such as Époisses or Munster add the perfect final touch. For fish lovers, dishes based on freshwater fish are also excellent options.

## PRODUCTION VOLUME

900

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