



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE AMIOT & FILS

AOP Gevrey-Chambertin
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 Gevrey Chambertin vineyards of Domaine Amiot & Fils are located in the village of Gevrey Chambertin, at the northern end of the Côte de Nuits. The parcels lie on well exposed slopes that encourage full ripening of Pinot Noir. Gentle to moderate slopes ensure effective natural drainage. Altitude helps preserve freshness while allowing optimal maturity. Nearby combes promote natural air circulation. The continental climate provides beneficial temperature variations. This location gives the wine structure and depth. The expression is typical of the appellation. The wine reflects controlled power and precision. Balance between strength and elegance is central.

Age of vines: 35 à 70 years old

TERROIR

The terroir is based on deep clay limestone soils rich in stones. This composition encourages concentration and structure. Limestone brings tension and freshness. Clay contributes density and power on the palate. Vine roots penetrate deeply, ensuring regular nourishment. This terroir is known for producing bold and structured wines. Minerality shapes the overall profile. Aromatic expression is intense. The terroir favours wines built for ageing. The identity of Gevrey Chambertin is clearly expressed.

IN THE VINEYARD

Domaine Amiot & Fils follows a reasoned and environmentally respectful approach to viticulture. Soil work is prioritised to preserve structure and biological life. Interventions are measured and adapted to each vintage. Inputs are limited and mainly 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 maintain natural balance. It supports a faithful expression of terroir.

HARVEST

Harvesting is carried out entirely by hand to preserve grape integrity. Careful sorting is done in the vineyard to select the best fruit. Harvest dates are chosen to achieve optimal ripeness. Grapes are picked at full phenolic maturity. Transport to the winery is quick and gentle. This limits oxidation. Manual harvesting allows precise selection. It ensures healthy raw material. Respect for the fruit is essential at this stage. It shapes the final quality of the wine.

WINEMAKING

Winemaking follows a traditional approach with extractions adapted to the terroir's structure. Fermentations are closely monitored to reveal aromatic complexity.

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.



DOMAINE AMIOT & FILS

AOP Gevrey-Chambertin
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

AGEING

Ageing takes place in French oak barrels for approximately 16 to 18 months. The proportion of new oak is around 25 to 35 percent depending on the vintage. Oak is used with restraint to support the wine. Ageing softens tannins and adds depth. Time plays a key role in harmony. Wines are released later to ensure integration. This patience results in balanced wines. Structure and depth are prioritised.

SERVING

Serve at 16–18°C.

AGEING POTENTIAL

3 to 5 years

TASTING

The Gevrey Chambertin shows a deep red colour with garnet highlights. The nose is powerful and expressive with aromas of black fruits, blackcurrant and ripe cherry. Spicy, peppery and lightly smoky notes appear with aeration. The palate is broad and structured. Tannins are firm yet well integrated. Freshness balances the power. The texture is dense and deep. The finish is long and persistent. The wine has excellent ageing potential. It expresses a bold and distinguished personality.

ON THE PALATE

Full-bodied, balanced, fruity and long finish

FOOD PAIRINGS

This Gevrey Chambertin pairs best with rich and structured cuisine. It matches perfectly with beef bourguignon or grilled beef. Roasted duck breast or game birds enhance its power. It also works well with slow cooked mushroom dishes. On the sweet side, a dark chocolate dessert with low sweetness creates an interesting contrast. Spiced poached pear is another elegant option. Desserts based on dark fruits are suitable. These pairings highlight the wine's depth. It shines at the table. Its structure allows ambitious pairings.

PRODUCTION VOLUME

2 000

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.