

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DIDIER AMIOT

AOP Gevrey-Chambertin Premier Cru Aux Combottes
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

Located at an altitude of around 280 meters, just north of the Grand Cru Charmes-Chambertin.

TERROIR

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

IN THE VINEYARD

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

HARVEST

Grapes are hand-picked into ventilated crates and then sorted on a vibrating table.

WINEMAKING

30% whole clusters are used. Fermentation takes place in large oak vats.

AGEING

The wine is aged in oak barrels, 30% of which are new. It is bottled without filtration.

SERVING

Serving Temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Gevrey-Chambertin Premier Cru "Aux Combottes" from Domaine Didier Amiot offers a refined and complex expression of Pinot Noir. The deep ruby hue sets the stage for an elegant nose of black cherry, violet, forest floor, and subtle oak notes of vanilla and tonka bean. The palate is supple yet structured, driven by fine-grained tannins and a vibrant mineral backbone. The finish lingers gracefully with hints of stewed fruit and sweet spices, showcasing the pedigree of this renowned terroir.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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



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FOOD PAIRINGS

A wine of such depth calls for equally thoughtful dishes. Try it with roast duck breast with cherries, porcini mushroom risotto, or stuffed pigeon with wild mushrooms. For a vegetarian match, consider oven-roasted root vegetables with a light caramelized edge. Avoid overly spicy or acidic foods that could overwhelm its finesse.

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