

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE AMIOT & FILS

AOP Morey-Saint-Denis Premier Cru Aux Charmes  
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

Morey Saint Denis Premier Cru Aux Charmes from Domaine Amiot & Fils is located in the village of Morey Saint Denis, in the heart of the Côte de Nuits. The parcels lie at the lower and mid slope in a sector known for its refined expressions. Exposure is favourable, providing regular sunlight and gradual ripening. Gentle slopes ensure effective natural drainage. Moderate altitude helps preserve freshness and balance. Nearby combes encourage good air circulation. The continental climate brings beneficial temperature variation. This location produces elegant and structured wines. Aux Charmes expresses a harmonious and refined style. Balance between suppleness and depth is sought.

Age of vines: 65 years old

## TERROIR

The terroir of Aux Charmes is composed of deep clay limestone soils rich in silt and fine calcareous elements. This structure provides regular water supply to the vines. Limestone brings tension and aromatic precision. Clay and silt contribute roundness and body. Vine roots grow deeply, ensuring consistency and balance. This terroir is known for producing supple and elegant wines. Minerality is present without dominance. Aromatic expression is refined and nuanced. Complexity develops with time. The climat gives the wine a gentle and balanced identity.

## 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 mainly organic. Natural composts are used to nourish the soils. No specific certification is claimed. Vineyard observation guides technical choices. Vine health is a constant priority. This approach maintains natural balance. It supports an honest expression of terroir.

## HARVEST

Harvesting is carried out entirely by hand to preserve grape integrity. Careful sorting is done directly in the vineyard to select only the best fruit. Harvest dates are chosen to achieve optimal phenolic ripeness. Grapes are picked at full maturity while retaining freshness. 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 finesse of the wine.

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## WINEMAKING

Winemaking follows a traditional approach with gentle extraction to preserve elegance. Fermentations are closely monitored to reveal aromatic complexity.

## AGEING

Ageing takes place in French oak barrels for approximately 16 to 18 months. The proportion of new oak is around 20 to 25 percent depending on the vintage. Oak is used with restraint to support the wine.

## SERVING

Serve at 16–18°C.

## AGEING POTENTIAL

10 to 15 years

## TASTING

Morey Saint Denis Premier Cru Aux Charmes shows a bright ruby red colour. The nose is refined and expressive with aromas of fresh red berries, cherry and raspberry. Floral and lightly spicy notes emerge with aeration. The palate is supple and elegant. Tannins are fine and silky. Freshness perfectly balances the body. The texture is harmonious and precise. The finish is long and delicate. The wine is approachable in its youth. It also offers good ageing potential.

## VISUAL APPEARANCE

Clear, light cherry red

## AT NOSE

Red and black fruits, black pepper

## ON THE PALATE

Dense, fresh, smooth 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. As a starter, Provençal quiche or warm goat cheese salad will pair wonderfully, while aged cheeses like Époisses or Munster make the perfect finishing touch. For fish lovers, freshwater fish dishes can also be excellent pairings.

## PRODUCTION VOLUME

900

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