

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE AMIOT & FILS

AOP Bourgogne Aligoté
White

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

Aligoté 100%

LOCATION

The Bourgogne Aligoté vineyards of Domaine Amiot & Fils are located in Burgundy, mainly on sites surrounding the communal appellations of the Côte de Nuits. These parcels benefit from good exposure and natural ventilation. The gently rolling landscape allows for effective water drainage. Moderate altitude helps preserve the natural acidity of the Aligoté grape. The climatic conditions encourage slow and even ripening. The location favours freshness and precision. Wines remain true to their Burgundian identity. The expression is straightforward and authentic. Fruit purity is central to this Bourgogne Aligoté. The vineyard setting supports balance and clarity. Age of vines: 40 years old

TERROIR

The terroir is mainly composed of clay limestone soils, sometimes mixed with lighter loamy elements. This structure ensures a balance between water retention and drainage. Limestone brings tension and minerality to the wine. Clay contributes subtle roundness without heaviness. Vine roots develop steadily in these soils. The terroir enhances the natural freshness of Aligoté. Aromatic expression remains clean and focused. Minerality structures the palate. The wine gains balance and precision. This terroir allows for a clear and honest expression of the grape variety.

IN THE VINEYARD

Domaine Amiot & Fils follows a reasoned and environmentally respectful approach to viticulture. Soil work is prioritised to preserve structure and biological activity. Inputs are limited and adapted to vine needs. Natural composts are used to nourish the soils. The estate does not claim formal certification, favouring observation and pragmatism. Interventions are measured and thoughtful. Vineyard protection is adapted to climatic conditions. The goal is to produce healthy and balanced grapes. Respect for terroir guides technical choices. This approach supports consistency and quality.

HARVEST

Harvesting is carried out by hand to preserve grape integrity. Special attention is given to maintaining freshness and acidity. Harvest dates are chosen to avoid over ripeness. Grapes are picked at optimal maturity. Initial sorting takes place in the vineyard. Transport to the winery is quick and careful. This preserves aromatic purity. Manual harvesting ensures healthy fruit. Respect for the grapes is essential at this stage. It shapes the freshness of the final wine.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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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AOP Bourgogne Aligoté
White**WINEMAKING**

Winemaking is carried out with simplicity and precision to preserve the natural expression of Aligoté. Fermentations mainly take place in stainless steel tanks. No new oak is used.

AGEING

Ageing continues on fine lees for approximately 6 to 8 months. This process maintains freshness while adding subtle texture. Interventions are kept to a minimum. Purity and tension guide the winemaking approach. Oxidation is carefully avoided. Bottling takes place relatively early. Ageing focuses on balance and drinkability.

SERVING

Serve at 10-12°C.

AGEING POTENTIAL

2 to 3 years

TASTING

The Bourgogne Aligoté shows a bright, pale colour. The nose is fresh and expressive with aromas of citrus fruits, green apple and white flowers. Mineral notes appear with aeration. The palate is lively and crisp. Acidity is well integrated and energising. The texture is light yet precise. The wine delivers a refreshing sensation. The finish is clean and thirst quenching. Overall balance is clear and direct. This wine highlights purity and aromatic clarity.

ON THE PALATE

Citrusy, crisp and tense at the start, rounded finish

FOOD PAIRINGS

This Bourgogne Aligoté is ideal for simple and fresh food pairings. It pairs perfectly with oysters or fresh seafood. Fresh goat cheese or herb seasoned curd enhances its liveliness. It also works well with cold poultry or a vegetable quiche. On the sweet side, a lightly sweetened lemon tart offers a nice contrast. A fresh citrus fruit salad is also suitable. Light apple based desserts can be interesting. These pairings emphasise the wine's freshness. It is easy to enjoy as an aperitif. Its versatility is one of its key strengths.

PRODUCTION VOLUME

1 200

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