



DOMAINE ROBERT AMPEAU

AOP Puligny-Montrachet Premier Cru Les Combettes

DVP | White
DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Meursault, at the heart of the Côte de Beaune, Domaine Robert Ampeau & Fils is the legacy of several generations of winemakers devoted to tradition and the authenticity of Burgundy's great terroirs. Founded in the early 20th century and structured by the emblematic Robert Ampeau, the estate is now led by his son Michel, who continues the family's savoir-faire with the same unwavering commitment.

The domaine cultivates 9.3 hectares across a remarkable mosaic of appellations, both white and red. Its white wines hail from prestigious crus such as Meursault, Meursault Premier Cru, Puligny-Montrachet Premier Cru, and Blagny Premier Cru. On the red side, the domaine produces elegant wines from Volnay Premier Cru, Pommard, Beaune, Savigny-lès-Beaune, and Auxey-Duresses, among others.

A pioneer in adopting environmentally conscious practices, the domaine was one of the first in Burgundy to introduce cover cropping between vine rows anticipating the importance of water management and biological soil balance. In the cellar, winemaking remains firmly traditional: hand-harvesting, full destemming, fermentation in concrete vats, and ageing in older oak barrels for about ten months, with minimal use of new wood.

What truly sets Domaine Ampeau apart is its unique philosophy of time: wines are only released after long ageing in the domaine's cellars often several decades and only when deemed to have reached optimal maturity. This rare and demanding approach brings exceptional structure, complexity, and harmony to the wines.

The reds are supple, full-bodied, and beautifully balanced, with refined tannins, remarkable aromatic complexity, and lingering depth. The whites are pure and intense, combining energy, elegance, and a faithful expression of each terroir's identity.

TERROIR

The "Les Combettes" climat, located in the northern part of Puligny-Montrachet, borders the commune of Meursault. It is one of the most renowned Premier Crus of Puligny, often considered among the most complete and balanced. The soils are clay-limestone with a high concentration of limestone, well-drained, which enhances both purity and finesse, along with notable mineral tension. The ideal exposure and gentle slope allow for steady ripening while preserving freshness and elegance.

IN THE VINEYARD

Domaine Robert Ampeau employs attentive, often sustainable viticulture, with controlled yields to ensure concentration in the grapes. While precise yield figures vary by vintage, the estate's consistent focus on quality and concentration is a hallmark of its vineyard management.

HARVEST

Harvesting is done entirely by hand, with meticulous sorting in the vineyard. Only the ripest and healthiest grape bunches are selected, ensuring aromatic and structural quality from the outset.

WINEMAKING

After a gentle pressing, the must ferments — generally with indigenous yeasts — in oak barrels. Vinification at Ampeau is known for its precision and restraint, aimed at highlighting the fruit, purity, and minerality of the "Les Combettes" terroir, without overextraction or excessive oak influence.

AGEING

The wine is aged in oak barrels for a substantial period (usually around 10 to 12 months, sometimes longer depending on the vintage) with a moderate proportion of new oak. Aging on fine lees enhances texture, and regular bâtonnage may be used to develop roundness and complexity. True to the estate's philosophy, the wine then spends additional years maturing in bottle before release, ensuring it reaches the market in a harmoniously evolved state.

SERVING

Serving temperature: 12 to 14°C

AGEING POTENTIAL

10 to 15 years



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TASTING

Puligny-Montrachet Premier Cru “Les Combettes” from Domaine Robert Ampeau delivers a profile of great precision, combining the floral finesse typical of the appellation with remarkable mineral depth. Its appearance is a brilliant pale gold, developing golden highlights with age. The nose is expressive yet delicate, opening with notes of ripe pear, white peach, and acacia blossom, enriched by touches of almond, fresh butter, and — with maturity — hints of beeswax. The palate shows lively attack, generous yet refined texture, and finely etched acidity. The finish is long and mouthwatering, revealing chalky minerality and increasing complexity as the wine evolves. A wine of pedigree — tense, elegant, and impressively persistent.

TASTE PROFILE

Vins blancs ronds

FOOD PAIRINGS

This noble white Burgundy calls for refined cuisine, where product purity and texture are key. It shines alongside elegant fish dishes like roasted turbot, sea bass in a salt crust, or monkfish with tarragon cream. Shellfish — such as lobster or langoustines, grilled or served with beurre blanc — resonate beautifully with the wine’s restrained richness. Poultry preparations like chicken with morels or guinea fowl with root vegetables enhance its aromatic complexity. Vegetarian options like wild mushroom risotto or roasted vegetable tian also make excellent companions. Finally, aged cheeses such as Comté, Beaufort, or mature goat cheese extend its mineral expression without overpowering its finesse.