



# DOMAINE ROBERT AMPEAU

AOP Volnay Premier Cru

Red  
**DVP**

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.

## VARIETAL

Pinot Noir 100%

## TERROIR

The Santenots climat (located within the commune of Meursault but classified as Volnay for red wines) is known for its clay-limestone soils, often rich in heavy red clay over a firm limestone subsoil. These soils offer solid structural support, good water retention with efficient drainage, and produce wines that are both powerful and refined. The mid-slope exposure allows for optimal ripening, while the significant diurnal temperature variation helps preserve the Pinot Noir's essential acidity in this typically generous terroir. Santenots is especially renowned for producing more structured red wines than most other Volnay Premier Crus.

## IN THE VINEYARD

Domaine Robert Ampeau practices traditional and meticulous viticulture: moderate yields to enhance aromatic concentration and depth, and manual work — pruning, shoot thinning, and canopy management — to ensure proper grape exposure, air circulation, and overall plant health. The parcel is well maintained, and bunches are carefully protected, with rigorous selection at harvest.

## HARVEST

Harvesting is done by hand, with careful sorting in the vineyard or at the winery to retain only fully ripe, intact grapes — critical for avoiding faults and preserving aromatic finesse.

## WINEMAKING

After sorting, grapes are often destemmed (fully or partially, depending on the vintage) to adjust tannic structure. Alcoholic fermentation takes place in temperature-controlled vats (concrete or stainless steel) to preserve freshness, primary aromas, and avoid excessive heat. Maceration is sufficiently long to extract color, tannins, and flavor, but without over-extraction — the goal is to balance power and elegance. Indigenous yeasts are likely used, in keeping with Ampeau's artisanal approach.

## AGEING

The wine is aged in oak barrels, with a moderate proportion of new wood to support structure without overpowering the fruit. Aging generally lasts around 10–12 months, depending on the vintage. After barrel aging, the wine is bottled and often left to mature further in the cellar before release, ensuring the tannins and oak are well-integrated and the wine is either ready to drink or cellar.

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 ROBERT AMPEAU

AOP Volnay Premier Cru  
Red

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## SERVING

Serving temperature: around 15–16°C (59–61°F), slightly below room temperature, allowing the wine to open gently without emphasizing the alcohol.

## AGEING POTENTIAL

5 to 10 years

## TASTING

Domaine Robert Ampeau's Volnay Premier Cru "Santenots" delivers a powerful yet refined expression of Pinot Noir grown on the clay-limestone slopes of Meursault. In the glass, the wine shows an intense ruby color with garnet reflections as it ages. The nose opens with generous aromas of ripe red fruits — black cherry, candied raspberry, wild strawberry — deepened by darker fruit notes, licorice, and sweet spices. Over time, subtle hints of fine leather, damp earth, and underbrush emerge, revealing the wine's aging potential. On the palate, the attack is broad and structured, with firm yet polished tannins wrapped in a silky, fleshy texture. The wine's natural acidity maintains freshness, balancing its richness and carrying the tasting experience to a persistent finish marked by cherry, pepper, and a touch of chalky minerality.

## TASTE PROFILE

Vins rouges fruités

## FOOD PAIRINGS

This characterful Volnay, both structured and elegant, pairs beautifully with refined, terroir-driven cuisine. It shines alongside noble meats such as beef Wellington, veal chop with chanterelles, or duck breast roasted with a red fruit reduction. Slow-cooked dishes like braised beef cheeks, rabbit stew, or lamb tagine with warm spices also find a natural companion in this wine. For vegetarian pairings, consider a sauté of wild mushrooms, a roasted root vegetable gratin, or a creamy porcini risotto. Lastly, washed-rind or aged cheeses — Époisses, Saint-Nectaire, or well-aged Comté — extend the tasting experience without overwhelming the wine's complexity.