



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE AMIOT & FILS

AOP Chambolle-Musigny

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

The Chambolle Musigny vineyards of Domaine Amiot & Fils are located in the village of Chambolle Musigny, in the heart of the Côte de Nuits. The parcels lie on well exposed slopes that encourage slow and even ripening of Pinot Noir. Gentle to moderate slopes ensure effective natural drainage. Altitude helps preserve freshness and aromatic finesse. Nearby combes promote natural air circulation. The temperate continental climate allows a balance between ripeness and acidity. This setting gives the wine elegance and delicacy. The expression remains true to the appellation's style. The wine reflects a precise and refined terroir reading. Harmony between finesse and depth is central.

Age of vines: 65 years old

TERROIR

The terroir is based on shallow clay limestone soils rich in stones. This composition creates moderate water stress, ideal for aromatic concentration. Limestone brings tension, finesse and minerality. Clay contributes suppleness and a silky texture. Vine roots grow deep, ensuring steady nourishment. This terroir is known for producing wines of great elegance. Structure remains delicate and precise. Minerality supports the wine without dominating it. Floral and refined Pinot Noir expressions are encouraged. The identity of Chambolle Musigny is clearly expressed.

IN THE VINEYARD

Domaine Amiot & Fils follows a reasoned approach to viticulture with respect for soils and 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 decisions. Vine health is a constant priority. This approach aims to preserve natural balance. It supports an authentic terroir expression.

HARVEST

Harvesting is carried out entirely by hand to preserve grape integrity. Careful sorting is done directly in the vineyard to select the best fruit. Harvest dates are chosen to maintain balance between ripeness and freshness. Grapes are picked at optimal phenolic maturity. 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 wine's finesse.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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WINEMAKING

Winemaking follows a traditional approach with gentle extraction to preserve elegance. Fermentations are carefully 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 30 percent depending on the vintage. Oak is used with restraint to support the wine. Ageing refines texture and tannins. Time plays a key role in harmony. Wines are released later to ensure integration. This patience results in refined wines. Balance and finesse are prioritised.

SERVING

Serve at 16–18°C.

AGEING POTENTIAL

3 to 5 years

TASTING

The Chambolle Musigny shows a bright ruby red colour. The nose is refined and expressive with aromas of fresh red berries, raspberry and cherry. Floral notes reminiscent of violet appear with aeration. The palate is elegant and silky. Tannins are fine and perfectly integrated. Freshness brings energy. Balance is impressive. The texture is light and precise. The finish is long and delicate. The wine fully expresses the grace of the appellation.

AT NOSE

Refined red fruit

ON THE PALATE

Elegant, silky, fine-textured

FOOD PAIRINGS

This Chambolle Musigny pairs beautifully with delicate and refined cuisine. It matches perfectly with roasted veal or herb roasted free range poultry. A creamy mushroom or truffle risotto highlights its silky texture. It also works well with fine vegetable based dishes. On the sweet side, a lightly sweetened red berry tart echoes the aromatic profile. Desserts made with strawberries or raspberries are well suited. Light desserts are recommended. These pairings highlight the wine's finesse. It shines at the table. Elegance guides each pairing.

PRODUCTION VOLUME

300

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