

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DIDIER AMIOT

AOP Gevrey-Chambertin
Red

PRESENTATION

Located in Morey-Saint-Denis in Côte de Nuits, Domaine Didier Amiot exploits parcels situated on prestigious climates, notably in Premier Cru. This family estate perpetuates precise and rigorous know-how, highlighting wines with strong personality, authentic reflections of their terroir. The vines are planted on deep clay-limestone soils, favoring optimal rooting and excellent grape maturity. Viticulture is conducted in sustainable viticulture, limiting treatments and favoring environmentally friendly practices. The average age of the vines, over 40 years, gives the wines remarkable intensity and concentration. In the cellar, Didier Amiot favors parcel-based vinifications, allowing the full diversity of the estate's terroirs to be expressed. Fermentations are long, and extractions are controlled to obtain balanced, elegant, and deep wines. Aging, done in oak barrels with a measured percentage of new wood, brings complexity and texture without masking the purity of the fruit. The reds from the estate, made from Pinot Noir, stand out for their fine tannic framework, aromas of black fruits and undergrowth, with beautiful evolution on notes of truffle and spices with aging. A confidential estate, sought after by lovers of great wines from Morey-Saint-Denis.

VARIETAL

Pinot Noir 100%

TERROIR

The vines are planted on Jurassic-era clay-limestone soils rich in marl and stones, typical of the Côte de Nuits. This terroir lends power, depth, and finesse to the Pinot Noir.

IN THE VINEYARD

Mechanical soil work and controlled grassing, single Guyot pruning, yield management, manual leaf-thinning. Harvest is done by hand in ventilated crates, with careful sorting on a vibrating table.

HARVEST

Hand-harvested in small crates, with double sorting in the vineyard and winery.

WINEMAKING

Cold pre-fermentation maceration for 5 to 7 days. Fermentation with native yeasts, with moderate punch-downs and pump-overs to extract gently. Strict temperature control to preserve fruit purity.

AGEING

Aged for 16 to 18 months in French oak barrels, about 25% new, to refine structure and add complexity without overwhelming the terroir.

SERVING

Serving temperature: 15 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Gevrey-Chambertin from Domaine Didier Amiot displays a deep ruby color. The nose is intense, with black fruit (blackberry, blackcurrant), sweet spices, violet, and a hint of forest floor. The palate is generous, with silky yet structured tannins. A fine balance between concentration, freshness, and minerality gives this wine noble character and great ageing potential.

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10 RUE LAVOISIER, - 21700 NUIITS ST GEORGES - FRANCE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

Perfect with beef Wellington, duck with figs, game birds, or aged cheeses like Époisses or Langres. Decant when young to fully enjoy its aromatic expression.

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