

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# LÉON AMIOT

AOP Chambolle-Musigny  
Red**PRESENTATION**

Léon Amiot, born on April 25, 1995, is a passionate young winemaker from Morey-Saint-Denis, nestled in the heart of the Côte de Nuits in Burgundy. As the heir to a long line of vintners ten generations dedicated to the vine and wine he now represents the new face of the Domaine Amiot et Fils, a family-run estate renowned for its exceptional wines. The son of Jean-Louis Amiot, Léon naturally gravitated toward viticulture, driven by a desire to carry on the family's legacy while bringing a fresh, modern perspective. The estate spans 5 hectares between Gevrey-Chambertin and Chambolle-Musigny, producing a full range of wines from regional appellations to prestigious Grand Crus, with a particular focus on Pinot Noir, the region's signature grape. Léon is not only committed to his craft but also actively involved in the local community. In 2024, he chaired the wine committee for the Saint-Vincent Tournante, a traditional Burgundian festival that celebrates winemakers and their terroir. He embodies a new generation of winemakers: environmentally conscious, open to innovation, and deeply rooted in the identity of his land. Through his wines, Léon continues to uphold the family motto, "Sans varier" a constant pursuit of excellence and authenticity.

**VARIETAL**

Pinot Noir 100%

**LOCATION**A small parcel located in Les Drazey, just beyond Les Bussières.  
Age of vines: 65 years old**TERROIR**

Clay-limestone soils.

**IN THE VINEYARD**

The estate practices sustainable viticulture.

**WINEMAKING**

Vinified without the use of sulfites.

**AGEING**

Aged in oak barrels for 16 to 18 months, including one-third new oak.

**SERVING**

Serve at 16–18°C.

**AGEING POTENTIAL**

5 to 10 years

**TASTING**

Domaine Léon Amiot's Chambolle-Musigny embodies all the finesse and elegance of this emblematic Côte de Nuits appellation. Its brilliant ruby robe precedes a delicate nose with aromas of violet, raspberry, and Morello cherry, subtly enhanced by hints of dried rose and forest floor. On the palate, it charms with its silky texture, refined freshness, and fine, perfectly integrated tannins. The whole is harmonious and airy, with a lovely finish that reveals the purity of Pinot Noir and the delicacy of its terroir. This subtle, charming wine can be appreciated young for its freshness or aged for added complexity.

**VISUAL APPEARANCE**

Bright ruby

**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.



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## **AT NOSE**

Violet, raspberry, Morello cherry, dried rose, forest floor

## **ON THE PALATE**

Silky, fresh, refined tannins, harmonious, elegant finish

## **FOOD PAIRINGS**

Perfect with refined and delicate dishes that respect its silky structure and subtle aromas:

Roast or lightly sauced poultry: guinea fowl with morels, chicken supreme in cream sauce

White meats: veal tenderloin, sweetbreads with mushrooms

Game birds: stuffed quail, roast partridge

Fine fish: roast turbot, grilled salmon with red wine reduction

Vegetarian dishes: porcini mushroom risotto, root vegetable gratin

Soft cheeses: Brie de Meaux, aged Reblochon, Brillat-Savarin

## **PRODUCTION VOLUME**

300

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