



DOMAINE ROBERT AMPEAU

AOP Meursault Premier Cru Perrières

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 vines of the "Les Perrières" climate are rooted in predominantly limestone soils, composed of white marl and stony scree. This poor yet well-drained substrate forces the roots to dig deep, enhancing the wine's minerality and tension. The moderate altitude and generous sun exposure ensure slow, even ripening, allowing the full complexity of the Chardonnay to express itself on this exceptional terroir.

IN THE VINEYARD

The estate practices sustainable viticulture, with a deep respect for both the soil and the vine. Vineyard management favors low yields to obtain concentrated grapes, ensuring finesse and aging potential.

HARVEST

Harvesting is done by hand, with meticulous sorting to retain only the healthiest and ripest berries.

WINEMAKING

Vinification is traditional and precise, with minimal intervention. After a gentle pressing, the must ferments slowly, often with indigenous yeasts.

AGEING

The wine is aged in oak barrels for 10 to 12 months, with little or no new oak used, in order to preserve the purity of the fruit and the mineral character of the terroir. Bottling occurs after natural clarification. Uncommonly, the estate only releases its wines after several years of cellar aging — a guarantee of balance and aromatic complexity.

SERVING

Serving Temperature: 12–14°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Meursault Perrières from Domaine Ampeau presents a bright pale gold hue, with greenish highlights in its youth. The nose is precise and elegant, offering aromas of white flowers, citrus zest, and fresh pear, evolving with age to reveal hazelnut, melted butter, and flint. On the palate, the attack is direct, the texture silky, supported by a finely chiseled acidity. The wine shows striking mineral tension and a remarkable saline length a true hallmark of the vineyard. The finish is long, vibrant, and persistent.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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



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White

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TASTE PROFILE

Vins blancs frais

VISUAL APPEARANCE

Pale gold with greenish reflections.

AT NOSE

White flowers, citrus zest, fresh pear, evolving to hazelnut, butter, flint.

ON THE PALATE

Silky, precise, with vibrant acidity and a persistent, mineral-driven finish.

FOOD PAIRINGS

The Meursault Premier Cru "Les Perrières" from Domaine Robert Ampeau, with its mineral tension and refined richness, pairs beautifully with delicate and subtly aromatic cuisine. It shines alongside dishes such as scallop carpaccio, roasted turbot fillet, or Bresse chicken with morels. Its complexity also complements a fennel risotto, root vegetable tian, or aged Comté. With a few years of bottle age, it elevates more sophisticated fare like caramelized sweetbreads or classic monkfish blanquette. A wine crafted for exceptional pairings full of nuance, balance, and elegance.