



DOMAINE ROBERT AMPEAU

AOP Meursault Premier Cru Charmes

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

Located at the foot of the slope in Meursault, the "Les Charmes" climate is one of the most prestigious Premier Crus of the appellation. The soil consists of hard Jurassic limestone and marl, bringing richness, depth, and elegance to the Chardonnay grape.

IN THE VINEYARD

The vineyard is cultivated using traditional and sustainable practices. Yield control ensures concentrated grapes, while manual labor is favored to achieve optimal ripeness. Harvesting is carried out entirely by hand, with careful grape selection directly in the vineyard.

HARVEST

Manual harvesting with rigorous selection of grape clusters on the vine, ensuring impeccable quality upon arrival at the winery.

WINEMAKING

Whole bunches are gently pressed, followed by cold static settling. Alcoholic fermentation takes place in oak barrels, with temperature control to preserve aromatic precision and freshness.

AGEING

The wine is aged on fine lees for approximately 15 to 18 months in oak barrels, with a moderate proportion of new oak (typically between 5% and 33%, depending on the vintage). Regular bâtonnage is performed during the first six months to enhance texture and complexity.

SERVING

Serving Temperature: 12–14°C

AGEING POTENTIAL

5 to 10 years

TASTING

Meursault Premier Cru "Les Charmes" reveals a brilliant golden hue. The nose is expressive, combining white flowers, butter, toasted bread, and ripe yellow fruits. On the palate, the wine is full-bodied and rich, with vibrant freshness, a creamy texture, and a long, mineral-driven finish.

TASTE PROFILE

Vins blancs frais

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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VISUAL APPEARANCE

Bright golden yellow robe.

AT NOSE

Floral and fruity aromas with notes of butter, smoke, and toasted brioche.

ON THE PALATE

Generous and creamy mouthfeel, balanced by lively acidity and a persistent chalky finish.

FOOD PAIRINGS

Perfect with foie gras, grilled lobster, fish in creamy sauces, asparagus mousseline, or aged cheeses such as Comté.