

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DIDIER AMIOT

AOP Bourgogne Pinot Noir
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 grow on well-drained clay-limestone soils typical of the Côte de Nuits foothills. This terroir allows Pinot Noir to express elegance, freshness, and finesse.

IN THE VINEYARD

Sustainable viticulture with mechanical soil management, controlled grassing, and short pruning to limit yields and concentrate fruit. Harvesting is done by hand with strict sorting both in the vineyard and at the winery.

HARVEST

Manual harvest in ventilated crates, followed by careful sorting on a vibrating table to retain only the healthiest grapes.

WINEMAKING

Cold pre-fermentation maceration to extract aromatic finesse. Fermentation in stainless steel tanks with indigenous yeasts. Gentle punch-downs and pump-overs. Temperature control preserves purity and freshness.

AGEING

Aged for 10 to 12 months in French oak barrels, with about 15–20% new oak to enhance structure without masking the fruit.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

This Bourgogne Pinot Noir from Domaine Didier Amiot displays a brilliant ruby color. The nose is expressive with cherry, raspberry, and violet, alongside subtle spicy and toasty notes. The palate is smooth and fruit-driven, with fine, integrated tannins. The finish is fresh and elegant, with lovely tension. A charming, approachable Pinot Noir true to its Burgundian origins.

FOOD PAIRINGS

Perfect with roast chicken, pork loin, pâtés and terrines, roasted vegetables, or soft cheeses like Reblochon or Saint-Nectaire.

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