

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE AMIOT & FILS

AOP Morey-Saint-Denis

White



## PRESENTATION

Domaine Amiot & Fils is a winegrowing estate located in Morey-Saint-Denis, in the Côte de Nuits region of Burgundy. Founded by Pierre Amiot, the estate is now run by Jean-Louis Amiot and his son Léon Amiot. The vineyard extends over some 5 hectares, covering land in Morey-Saint-Denis, Gevrey-Chambertin and Chambolle-Musigny. The domaine produces a full range of wines, from regional appellations to grands crus. Among their most famous wines are Clos de la Roche and Charmes-Chambertin, both grands crus renowned for their finesse, power and complexity. Domaine Amiot & Fils is known for its environmentally-friendly approach and sustainable viticultural practices, including the use of compost for fertilization.

## VARIETAL

Chardonnay 100%

## LOCATION

The Morey Saint Denis Blanc vineyards of Domaine Amiot & Fils are located in the village of Morey Saint Denis, in the heart of the Côte de Nuits. The parcels lie on well exposed slopes that receive regular sunlight while preserving freshness. Gentle slopes ensure effective natural drainage. Moderate altitude helps maintain acidity and balance. Nearby combes promote natural air circulation. The continental climate allows slow and even ripening. This location gives the wine precision and elegance. The expression remains focused and balanced. The wine reflects the village identity. Harmony between ripeness and freshness is sought.

Age of vines: 35 years old

## TERROIR

The terroir is based on clay limestone soils typical of Morey Saint Denis, rich in calcareous elements and stones. This composition enhances tension and minerality. Limestone brings clarity and aromatic precision. Clay contributes structure and volume on the palate. Vine roots grow deep, ensuring regular nourishment. The terroir allows a refined expression of Chardonnay. Minerality is clear and persistent. Natural balance supports consistency across vintages. The wine gains depth without losing freshness. The identity of the terroir is clearly expressed.

## IN THE VINEYARD

Domaine Amiot & Fils follows a reasoned approach to viticulture with respect for soils and the environment. Soil work is prioritised to preserve structure and microbial life. Interventions are limited and adapted to each vintage. Inputs are measured and mainly organic. Natural composts are used to nourish the soils. No specific certification is claimed. Vineyard observation guides technical decisions. Vine health is a constant priority. This approach preserves natural balance. It supports an honest expression of terroir.

## HARVEST

Harvesting is carried out entirely by hand to preserve grape integrity. Careful sorting is done directly in the vineyard to select the best fruit. Harvest dates are chosen to maintain freshness and tension. Grapes are picked at optimal maturity without excess ripeness. Transport to the winery is quick and gentle. This limits oxidation. Manual harvesting allows precise selection. It ensures healthy raw material. Respect for the fruit is central at this stage. It shapes the purity of the wine.

**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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## WINEMAKING

Winemaking follows a traditional approach focused on precision and purity. Fermentations are carefully managed to preserve terroir expression.

## AGEING

Ageing takes place in French oak barrels for approximately 12 to 14 months. The proportion of new oak is around 15 to 20 percent depending on the vintage. Oak is used with restraint to support the wine. Lees ageing adds texture and complexity. Time allows proper integration. Wines are released later to ensure harmony. This patience results in balanced wines. Tension and roundness are carefully balanced.

## SERVING

Serve at 10-12°C.

## AGEING POTENTIAL

3 to 5 years

## TASTING

The Morey Saint Denis Blanc shows a bright pale colour with golden highlights. The nose is refined and expressive with aromas of white flowers, lemon and white fleshed fruits. Mineral and lightly buttery notes appear with aeration. The palate is straight and elegant. Tension supports the structure. Balance between freshness and volume is impressive. The texture is precise and silky. The finish is long and saline. The wine shows great purity. It also offers good ageing potential.

## AT NOSE

Pear, acacia blossom

## ON THE PALATE

Balanced, tense, full-bodied with a buttery finish

## FOOD PAIRINGS

This Morey Saint Denis Blanc pairs beautifully with refined and delicate cuisine. It matches perfectly with white fish served with lemon butter sauce. Seared scallops or a seafood risotto highlight its minerality. It also works well with creamy poultry dishes or chicken with morels. On the sweet side, a lightly sweetened lemon tart creates a fine contrast. Pear or apple based desserts pair elegantly. Light desserts are recommended. These pairings enhance the wine's finesse. It shines at the table. Balance guides each pairing.

## PRODUCTION VOLUME

900

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