



DOMAINE ROBERT AMPEAU

AOP Savigny-lès-Beaune Premier Cru Les Lavières

DVP | **Red** | **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.

VARIETAL

Pinot Noir 100%

TERROIR

The "Les Lavières" climat is one of the most prestigious Premier Crus of Savigny-lès-Beaune. The soil is primarily clay-limestone, with notable slope and exposure variations that encourage natural drainage, slow ripening, and the development of complexity without compromising freshness. The marked day-night temperature shifts allow Pinot Noir to express both fruit and finesse, with underlying structure. The vines in this parcel also benefit from a favorable microclimate that, depending on the vintage, moderates heat and protects against extremes.

IN THE VINEYARD

Domaine Robert Ampeau practices meticulous viticulture, attentive to vine health and balance. Manual interventions — including pruning, shoot thinning, soil care, and canopy management — ensure optimal exposure to air and sunlight. Yields are deliberately controlled to obtain concentrated, healthy fruit.

HARVEST

Harvest is done entirely by hand, with strict sorting either in the vineyard or at the winery to select only the healthiest and fully ripe berries.

WINEMAKING

Vinification is traditional but carried out with great precision. Grapes are partially or fully destemmed depending on the vintage. Alcoholic fermentation occurs in temperature-controlled vats (concrete or stainless steel) to preserve primary aromas and express the terroir clearly. Tannin extraction is managed carefully, avoiding excess, with gentle pump-overs or punch-downs as needed. The domaine favors natural yeasts for their most expressive wines.

AGEING

The wine is aged in oak barrels — with a moderate proportion of new wood — enough to support but not dominate the fruit. Aging typically lasts 10 to 12 months, depending on the vintage and balance of the wine. In some years, the wine undergoes additional bottle aging in the estate's cellar before release to ensure integration and aromatic development — a hallmark of Ampeau's approach.

SERVING

Serving temperature: around 15–16°C, slightly below room temperature, to allow the wine to open gradually without accentuating the alcohol.

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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Red

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AGEING POTENTIAL

5 to 10 years

TASTING

Domaine Robert Ampeau's Savigny-lès-Beaune Premier Cru "Les Lavières" stands out for its balance between aromatic finesse and depth of structure. In its youth, it displays a deep ruby hue with garnet reflections. The nose is subtle and elegant, marked by aromas of black cherry, ripe raspberry, and violet, complemented by earthy notes of damp soil, humus, and gentle spice. As it matures, the wine develops tertiary notes of fine leather, truffle, and mushroom. On the palate, the attack is direct, with a broad, smooth texture supported by fine yet present tannins. Natural acidity brings energy and tension. The finish is long and persistent, with lingering dark fruit and a slightly earthy minerality — a true signature of the "Les Lavières" terroir.

TASTE PROFILE

Vins rouges fruités

FOOD PAIRINGS

This refined and complex Premier Cru pairs beautifully with characterful dishes that combine tender textures and rich flavors. It is ideal with honey-glazed roast duck breast, beef filet with morel sauce, or slow-cooked lamb shoulder. Braised or stewed dishes such as wild boar daube or hare stew fully reveal its structure and aging potential. On the vegetarian side, it shines with sautéed wild mushrooms, spiced butternut squash gratin, or porcini risotto. For cheese, aged soft-rind or semi-firm varieties like Saint-Nectaire, mountain tomme, or well-aged Comté will extend the tasting experience harmoniously.