

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE AMIOT & FILS

AOC Bourgogne Pinot Noir  
Red

## 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

Pinot Noir 100%

## LOCATION

The Bourgogne Pinot Noir vineyards of Domaine Amiot & Fils are located in Burgundy, mainly close to the communal appellations of the Côte de Nuits. The parcels benefit from favourable exposures that allow even and gradual ripening. Vines are planted on gently sloping sites ensuring good natural drainage. Moderate altitude helps preserve freshness and balance. The continental climate with temperature variations enhances aromatic complexity. The location allows the production of healthy and expressive grapes. The parcels reflect a clear Burgundian identity. The wine offers an accessible expression of Pinot Noir. Balance between fruit and structure is sought. Consistency across vintages is a key feature.

Age of vines: 45 years old

## TERROIR

The terroir is mainly composed of clay limestone soils typical of Burgundy. This composition ensures a balance between water retention and drainage. Limestone brings tension and freshness to the wine. Clay supports structure and body. Soils encourage steady root development. The terroir highlights fruit expression without excessive power. Minerality remains subtle but supportive. Aromatic clarity is preserved. The wine gains harmony and precision. This terroir provides an ideal foundation for an elegant Pinot Noir.

## IN THE VINEYARD

Domaine Amiot & Fils follows a reasoned approach to viticulture with respect for the environment. Soil work is prioritised to preserve microbial life. Interventions are measured and adapted to each vintage. Inputs are limited and mostly 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 focuses on grape quality first. It encourages an honest expression of terroir.

## HARVEST

Harvesting is carried out entirely by hand to preserve grape integrity. Sorting is done directly in the vineyard to select the best fruit. Harvest dates are chosen to balance ripeness and freshness. Grapes are picked at optimal maturity. Transport to the winery is quick and careful. This limits oxidation. Manual harvesting allows precise selection. It ensures healthy raw material. Respect for the fruit is central at this stage. It directly influences the finesse of the wine.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## WINEMAKING

Winemaking follows a traditional approach to preserve fruit purity. Extractions are gentle to respect the Pinot Noir character. Fermentations are closely monitored.

## AGEING

Ageing takes place in French oak barrels for approximately 10 to 12 months. The proportion of new oak is limited to around 10%. Oak supports the wine without dominating it. Ageing refines the tannins. Time allows good integration of components. Bottling follows a controlled ageing period. Balance and drinkability are prioritised.

## SERVING

Serve at 14-16°C.

## AGEING POTENTIAL

2 to 3 years

## TASTING

The Bourgogne Pinot Noir shows a bright ruby red colour. The nose offers fresh red fruit aromas of cherry and raspberry. Floral and lightly spicy notes appear with aeration. The palate is supple and elegant. Tannins are fine and well integrated. Freshness brings liveliness. The overall balance is harmonious. The finish is clean and fruit driven. The wine is approachable in its youth. It delivers a generous and honest expression of Pinot Noir.

## AT NOSE

Redcurrant, raspberry, blackberry, blackcurrant

## ON THE PALATE

Silky texture, well-balanced, generous

## FOOD PAIRINGS

This Bourgogne Pinot Noir pairs easily with simple and flavourful dishes. It matches well with roasted poultry or herb seasoned chicken. Fresh pasta with tomato and mushroom sauce is a natural pairing. It also works with a selection of fine cured meats. On the sweet side, a lightly sweetened red berry tart echoes the fruit profile. Cherry clafoutis is another good match. Strawberry or raspberry based desserts are suitable. These pairings highlight the wine's generosity. Its suppleness makes it versatile at the table. It is a friendly and approachable wine.

## PRODUCTION VOLUME

1 500

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