

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

LÉON AMIOT

AOP Charmes-Chambertin Grand Cru
Red

PRESENTATION

Léon Amiot, born on April 25, 1995, is a passionate young winemaker from Morey-Saint-Denis, nestled in the heart of the Côte de Nuits in Burgundy. As the heir to a long line of vintners ten generations dedicated to the vine and wine he now represents the new face of the Domaine Amiot et Fils, a family-run estate renowned for its exceptional wines. The son of Jean-Louis Amiot, Léon naturally gravitated toward viticulture, driven by a desire to carry on the family's legacy while bringing a fresh, modern perspective. The estate spans 5 hectares between Gevrey-Chambertin and Chambolle-Musigny, producing a full range of wines from regional appellations to prestigious Grand Crus, with a particular focus on Pinot Noir, the region's signature grape. Léon is not only committed to his craft but also actively involved in the local community. In 2024, he chaired the wine committee for the Saint-Vincent Tournante, a traditional Burgundian festival that celebrates winemakers and their terroir. He embodies a new generation of winemakers: environmentally conscious, open to innovation, and deeply rooted in the identity of his land. Through his wines, Léon continues to uphold the family motto, "Sans varier" a constant pursuit of excellence and authenticity.

VARIETAL

Pinot Noir 100%

LOCATION

Plot located in the commune of Gevrey-Chambertin, just below Chambertin to the east, facing sunrise.

Age of vines: 80 years old

TERROIR

Brown soil, rich in clay (40%), with lava and iron ore content.

IN THE VINEYARD

The estate practices sustainable viticulture.

HARVEST

Hand-harvested.

WINEMAKING

Traditional Burgundian vinification, without added sulfites.

AGEING

Aged in French oak barrels, 50% of which are new.

SERVING

Serve at 16–18°C.

AGEING POTENTIAL

Over 15 years

TASTING

Deep ruby robe with garnet highlights. The nose is complex, combining blackcurrant, black cherry, violet, and sweet spices. On the palate, the wine is broad and structured, with flavors of toasted bread, vanilla, licorice, and exotic wood. The finish is long, elegant, and slightly musky, with impressive ageing potential.

VISUAL APPEARANCE

Deep ruby with garnet hues

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AT NOSE

Blackcurrant, black cherry, violet, sweet spices

ON THE PALATE

Full-bodied, structured, toasty and spicy, long musky finish

FOOD PAIRINGS

An ideal match for game birds (partridge, pheasant), roasted or sauced red meats, truffle dishes, or aged cheeses (Époisses, mature Comté).

PRODUCTION VOLUME

2 500

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