



# DOMAINE ROBERT AMPEAU

AOP Savigny-lès-Beaune

**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

This wine comes from parcels located in Savigny-lès-Beaune, a communal appellation in the Côte de Beaune renowned for its clay-limestone soils. These soils provide solid structure and natural drainage, with variations in slope and exposure that promote optimal ripeness. The climate is temperate oceanic with continental influences, offering the thermal variation needed for Pinot Noir to express finesse, fruit, and complexity while maintaining freshness and elegance.

## IN THE VINEYARD

The estate practices rigorous viticulture: moderate yields ensure aromatic concentration, and manual work (pruning, shoot thinning, canopy management) is carried out to maintain vine health and balance.

## HARVEST

Harvesting is done by hand, with careful sorting in the vineyard or at the winery to retain only the healthiest and ripest grapes.

## WINEMAKING

After sorting, the grapes are vinified in line with Burgundian tradition: partial or full destemming depending on the vintage, fermentation in temperature-controlled tanks to preserve freshness and primary aromas. Tannin and color extraction is measured, with gentle pump-overs or punch-downs as needed. The estate often favors natural yeasts to respect the identity of the terroir.

## AGEING

The wine is aged in oak barrels, with a moderate (often low) proportion of new oak to support but not dominate the fruit. Typical aging lasts around 10 to 12 months depending on the vintage. The wine may then rest in the cellar prior to release to allow for greater integration and complexity.

## SERVING

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

## AGEING POTENTIAL

5 to 10 years



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## TASTING

The Savigny-lès-Beaune Rouge from Domaine Robert Ampeau is an elegant, sincere, and slightly rustic expression of Côte de Beaune Pinot Noir. Visually, it shows a light to medium ruby color, shifting toward garnet hues with age. The nose is refined and nuanced, revealing aromas of fresh red fruits — raspberry and morello cherry — accompanied by light floral notes (peony, dried rose), touches of forest floor, and, with maturity, subtle hints of fine leather, truffle, and damp earth. On the palate, the attack is supple, supported by fine tannins and a lively acidity that gives the wine its energy. The fruit remains pure, offering a clear reading of the terroir. The finish is clean and fresh, marked by red fruit and gentle earthy or spicy undertones, adding depth without ever weighing the wine down.

## TASTE PROFILE

Vins rouges fruités

## FOOD PAIRINGS

The Savigny-lès-Beaune Rouge from Domaine Robert Ampeau embodies an elegant, sincere, and slightly rustic expression of Pinot Noir from the Côte de Beaune. In the glass, it displays a light to medium ruby color, evolving toward garnet tones with age. The nose is refined and nuanced, offering aromas of fresh red fruits — raspberry and morello cherry — enhanced by delicate floral hints (peony, faded rose), touches of undergrowth, and, with maturity, subtle notes of fine leather, truffle, or damp earth. On the palate, the attack is supple, supported by a fine tannic structure and vibrant acidity that gives the wine its energy. The fruit remains pure, allowing the terroir to shine through clearly. The finish is clean and fresh, with lingering red fruit and a few earthy or spicy nuances that add depth without weighing the wine down.