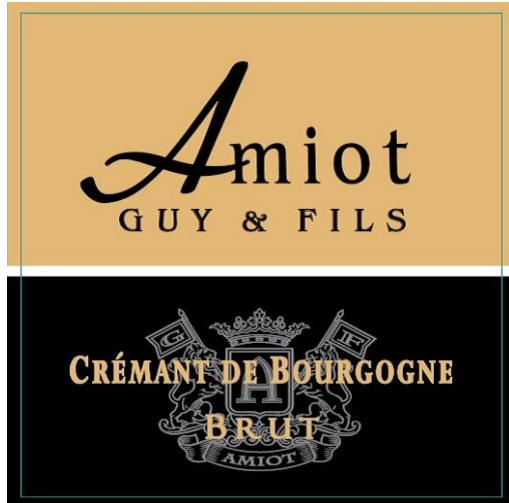


# AMIOT GUY & FILS

## CRÉMANT DE BOURGOGNE



The Domaine Amiot was founded in Chassagne-Montrachet in 1920 by Arsene Amiot when he acquired select parcels of vines or “climats” in Chassagne including Vergers, Caillerets, Clos St. Jean and in what is today Le Montrachet. Under Arsene, Domaine Amiot became one of the first domaines in Burgundy to bottle their own production. In the 1930’s the domaine passed to Arsene’s son, Pierre, who continued to add top sites such as Champsgains, Macherelles, Maltroie and their tiny parcel in Puligny, Les Demoiselles. Pierre’s son, Guy, took the reins in 1985 and solidified the reputation of the domaine for producing wines of exceptional quality from an impressive array of top vineyard sites. Guy’s son Thierry took over the winemaking in 2003 and continues the tradition of expressing the unique character of each vineyard site while constantly seeking to improve the quality of the wines. Additionally the family produces a small amount of Crémant de Bourgogne, which is lively and delightful.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Crémant de Bourgogne
<b>Owner:</b>	Thierry and Fabrice Amiot
<b>Established:</b>	1920
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Clay and Limestone
<b>Grape Varieties:</b>	Chardonnay, Aligoté & Pinot Noir
<b>Dosage:</b>	Between 7 and 9 g/l

**Vinification and Élevage:** Vin clair is fermented and aged on site: upon commencement of the secondary fermentation the wine stays sur latte for 16-18 months

**About Crémant de Bourgogne:** Crémant de Bourgogne by law goes through méthode champenois, and its production is allowed throughout the entire region of Burgundy, including Chablis and Beaujolais.

**Tasting Notes:** Fine persistent mousse, light citrus and green apple flavors. A hint of pastry. very vivacious and clean.

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