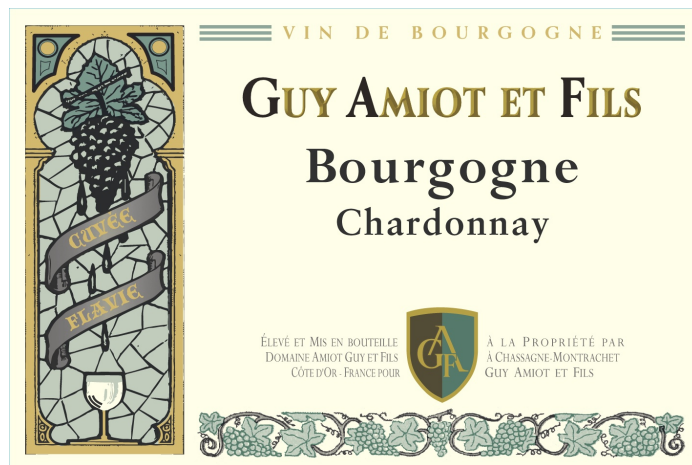


DOMAINE GUY AMIOT ET FILS

BOURGOGNE CHARDONNAY “CUVÉE FLAVIE”



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.

Region:	Burgundy
Appellation:	Bourgogne
Owner:	Thierry & Fabrice Amiot
Established:	1920
Farming Practices:	Sustainable
Soil:	Calcareous clay
Grape Varieties:	100% Chardonnay
Vineyard:	.5 ha
Age of Vines:	45 years
Yield:	40-50 hl/ha
Avg Production:	7,500 bottles

Vinification and Élevage: Alcoholic fermentation in neutral tank followed by lees stirring make up the early stages of development of this wine, followed by the naturally-occurring malolactic fermentation. The wine is aged for 12 months, 2/3rd in tank and 1/3rd in older French oak barriques. After the twelfth month, the cuvées are assembled in tank, allowed to rest and come together, and then bottled generally in late Spring.

Tasting Notes: Brilliant yellow gold, clear straw color with light green reflections. Soil rich in clay and limestone is expressed here by a perfumed, very attractive nose of white flowers (acacia, lilac, peony) and yellow fruits (pears, white peaches). The aromatic richness of the nose is followed by an ample and fresh palate continuing the impressions of orchard fruit flavors. The finish is elegantly supported by the freshness and the minerality of the soil.

IMPORTED BY



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