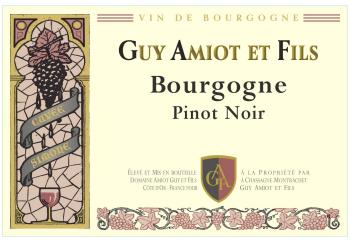
DOMAINE GUY AMIOT ET FILS BOURGOGNE PINOT NOIR "CUVÉE SIMONE"



Domaine Amiot founded was Chassagne-Montrachet in 1920 by Arsene Amiot when he acquired select parcels of vines or "climats" in Chassagne including Vergers, Cailleet, 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, continued to add top sites such as Champsgains, Macherelles, Maltroie and their tiny parcel in Puligny,

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 consantly seeking to improve the quality of the wines.

Region: Burgundy

Appellation: Bourgogne Rouge

Owner: Thierry and Fabrice Amiot

Established: 1920

Farming Practices: Sustainable

Soil: Limestone and clay Grape Varieties: 100% Pinot Noir

 Vineyard:
 .3 ha

 Age of Vines:
 45 years

 Yield:
 40-50 hl/ha

 Avg. Production:
 8,800 bottles

Vinification and Élevage: Grapes are harvested and sorted carefully. Fermentation takes place in tank followed by judicious bâtonnage (lees stirring), followed by spontaneous malolactic fermentation. The wine is aged for 12 months, $2/3^{\rm rd}$ in tank and $1/3^{\rm rd}$ in older French oak barriques. After about a year, all vessels are assembled in tank, allowed to integrate, and then bottled generally in late Spring.

Tasting Notes: Beautiful light ruby color with a nice shine. The nose is redolent of red and black fruit (blackcurrant, cherry, blackberry), accompanied by spicy notes and forest floor. To be enjoyed young or even cellared for up to 5 years.

