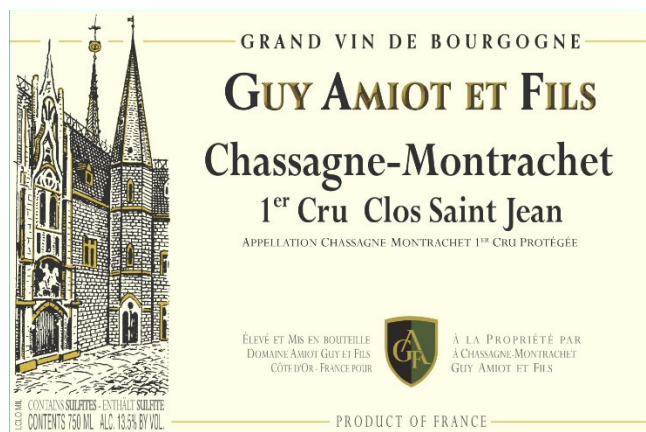


DOMAINE GUY AMIOT ET FILS

CHASSAGNE-MONTRACHET 1ER CRU BLANC "CLOS ST. JEAN"



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, Cailleet, Clos St. Jean and in what is today Le Montrachet. Under Aresene, Domaine Amiot became one of the first domaines in Burgundy to bottle their own production. In the 1930's the domaine passed to Aresene'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:	Chassagne-Montrachet 1er Cru
Owner:	Thierry Amiot
Established:	1920
Farming Practices:	Sustainable
Soil:	Limestone and clay
Grape Varieties:	100% Chardonnay
Vineyard:	.24 ha
Age of Vines:	25 years
Yield:	40-50 hl/ha
Avg. Production:	1,400 bottles

Vinification and Élevage: Grapes are harvested and sorted carefully. Fermentation takes place in tank with judicious bâtonnage (lees stirring), followed by spontaneous malolactic fermentation. Aging is in used and new barrique. After 12 months, all barrels are assembled in tank, allowed to integrate for 6 months, and then bottled.

About the Vineyard: “Clos St. Jean 1er Cru” encompasses 14.16 ha and is made up of four separate lieux-dits: Clos St. Jean, Les Rébichets, Les Murées and Chassagne du Clos St.-Jean. Soils change through these climats, and this is the rare Chassagne vineyard prized for its red grapes.

Tasting Notes: Clos St. Jean's lengthy sun exposure insures ripe and unctuous wines, not without a racy backbone, but rich in comparison to other Chassagne 1er Crus. Fresh and baked apples, pear and mineral dominate the nose and palate, along with white stones, magnolia flower petals and toasty notes.

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