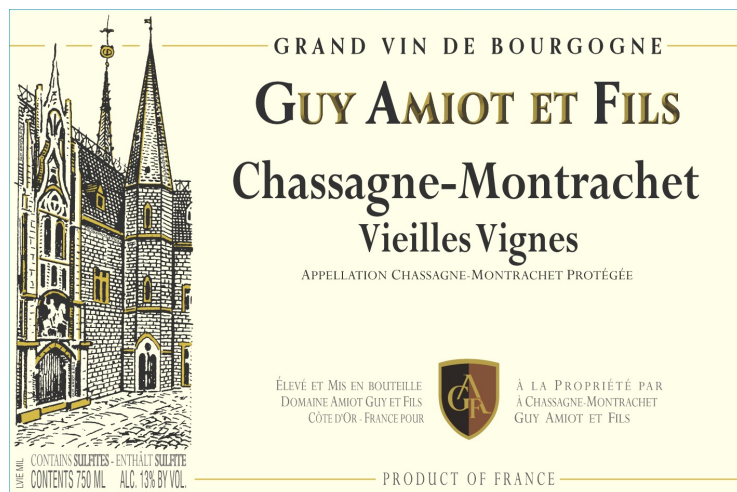


# DOMAINE GUY AMIOT

## CHASSAGNE-MONTRACHET ROUGE V.V.



Domaine Guy Amiot et Fils 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.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Chassagne-Montrachet
<b>Owner:</b>	Thierry Amiot
<b>Established:</b>	1920
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Calcareous clay
<b>Grape Varieties:</b>	100% Pinot Noir
<b>Vineyard:</b>	2.3 ha
<b>Age of Vines:</b>	45 years
<b>Yield:</b>	40-50 hl/ha
<b>Avg Production:</b>	11,500 bottles

**Vinification and Élevage:** Grapes are harvested and sorted carefully. After a brief, cool maceration, fermentation takes place in tank, followed by spontaneous malolactic fermentation. The wine is aged for 12 months, 2/3 in tank and 1/3 in older French oak barriques. After 12 months, all the barrels are assembled in stainless steel tank and allowed to integrate for several months. Bottling is generally before the next harvest.

**Tasting Notes:** A beautiful ruby color, hints of forest elements. Fruity and crisp followed by a luscious density of red fruit and spices. Firm tannins and complexity all come together in this compelling, old vines cuvée.

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