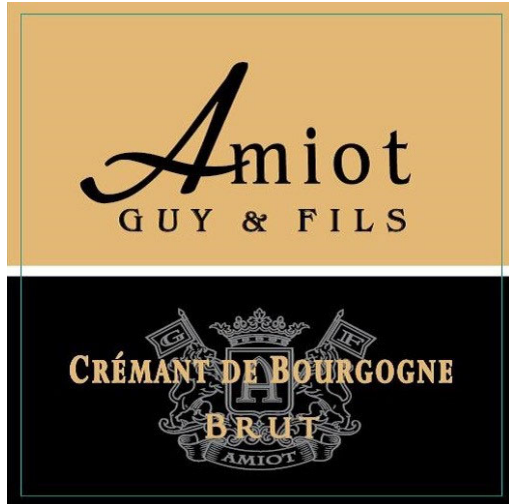


# AMIOT GUY & FILS

## CRÉMANT DE BOURGOGNE



Domaine Amiot was founded in Chassagne-Montrachet in 1920 by Arsène 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 Arsène, Domaine Amiot became one of the first domaines in Burgundy to bottle their own production. In the 1930’s the domaine passed to Arsène’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:** Primary fermentation in temperature-controlled vats at 20°C. Secondary fermentation takes place in the individual bottle (the traditional “méthode champenoise”) and maturing in a temperature-controlled cellar at 15°C. Domaine Guy Amiot Crémant de Bourgogne develops its aromas and complexity due to a minimum of 16 to 18 months aging in the bottle on the lees before disgorgement.

**About Crémant de Bourgogne:** Crémant de Bourgogne is made by the traditional method of fermentation in the individual bottle. The primary grapes allowed are Chardonnay and Pinot Noir and must be at least 30% minimum of the blend although most Crémants are made exclusively from these two varietals. Aligoté and Gamay are also allowed, which can bring a special character to the blend. Melon and Sacy are permitted but rarely seen. Crémant de Bourgogne must be aged a minimum of 9 months on the lees before disgorgement.

**Tasting Notes:** Fine, persistent mousse, delicate notes of citrus and green apple with a hint of toasted brioche. Very vivacious, crisp and refreshing. An ideal wine to enjoy as an aperitif or with hors d’oeuvres and seafood, oyster and shellfish starters.

IMPORTED BY

