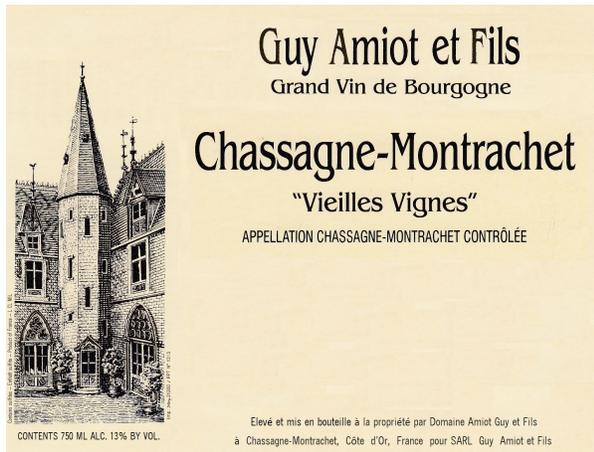


# DOMAINE GUY AMIOT ET FILS

## CHASSAGNE-MONTRACHET «VIEILLES VIGNES»



The 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 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.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Chassagne-Montrachet
<b>Owner:</b>	Thierry and Fabrice Amiot
<b>Established:</b>	1920
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Limetone and clay
<b>Grape Varieties:</b>	100% Chardonnay
<b>Vineyard:</b>	.96 ha
<b>Age of Vines:</b>	45 years
<b>Yield:</b>	40-50 hl/ha
<b>Avg Production:</b>	6,500 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. Aging is in a combination of tank, used and new barrique. After 18 months, all barrels are assembled in tank, allowed to integrate, then bottled.

**Tasting Notes:** Brilliant yellow gold and straw with green reflections in a bright and clear. Due to the rich soil of clay and limestone, this wine has an expressive nose of yellow fruits with a touch of vanilla. The aromatic richness of the nose is reinforced by a creamy palate with fresh flavors of apples, pear, peaches, honey and almond. The vineyard site receives full morning sun, giving a freshness and a stony, mineral foundation to the wine.

IMPORTED BY

