

DOMAINE GUY AMIOT ET FILS

ST. AUBIN 1^{ER} CRU « EN REMILLY »



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 im-

pressive 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.

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| Region: | Burgundy |
| Appellation: | St. Aubin 1 ^{er} Cru |
| Owner: | Thierry Amiot |
| Established: | 1920 |
| Farming Practices: | Sustainable |
| Soil: | Limestone, ground up pebbles and clay |
| Grape Varieties: | 100% Chardonnay |
| Vineyard: | .14 ha |
| Age of Vines: | 25 years |
| Yield: | 40-50 hl/ha |
| Avg Production: | 1,000 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 used and new barrique. After 12 months, all barrels are assembled in tank, allowed to integrate for 6 months, then bottled.

About the Vineyard: “En Remilly 1er Cru” is considered the best vineyard in the small village of St. Aubin. It totals 29.72 ha and is a stony outcropping of Le Montrachet as it rounds west. Steep, with poor soils and south facing.

Tasting Notes: Aromatic and rich, this bottle exhibits an array of fresh and ripe orchard fruit, lovely mineral, brioche, white flowers and a hint of custard.

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