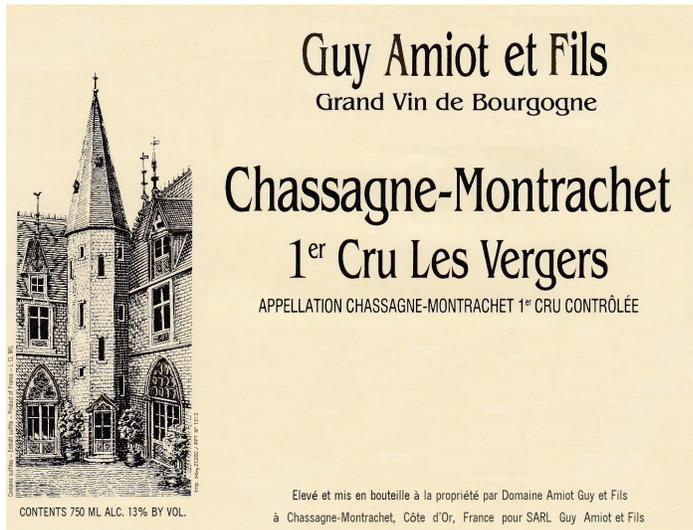


DOMAINE GUY AMIOT ET FILS

CHASSAGNE-MONTRACHET 1^{ER} CRU

« LES VERGERS »



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 tradi-

tion of expressing the unique character of each vineyard site while constantly seeking to improve the quality of the wines.

Region:	Burgundy
Appellation:	Chassagne-Montrachet 1 ^{er} Cru Les Vergers
Owner:	Thierry Amiot
Established:	1920
Farming Practices:	Sustainable
Soil:	Limestone, close to the bedrock
Grape Varieties:	100% Chardonnay
Vineyard:	.55 ha
Age of Vines:	70 years
Yield:	40-50 hl/ha
Avg. Production:	4,200 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: “Les Vergers 1er Cru” is an east facing, 9.41 ha cru. Bedrock is close to the surface and therefore wines from here are lean and nervy, especially when young.

Tasting Notes: Racy and lively, with complex notes of tea, peony flowers, honeysuckle and green almond. Aging reveals a richer palate and baked fruits will emerge, along with spices, toast and mushroom.

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