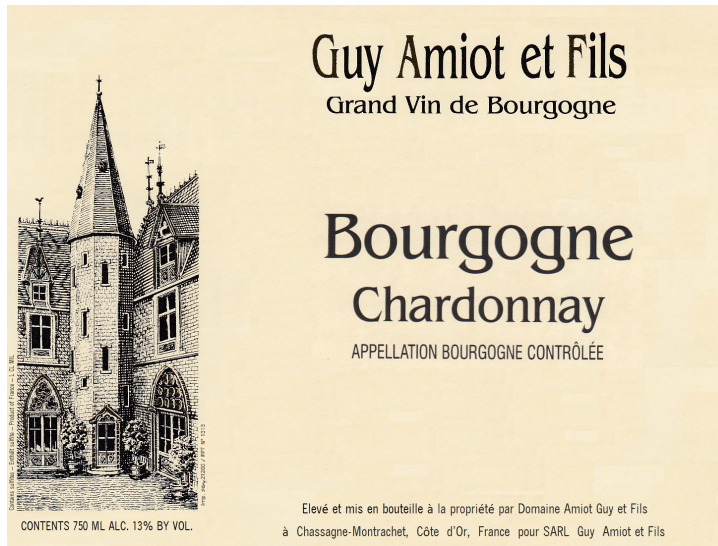


DOMAINE GUY AMIOT ET FILS

BOURGOGNE CHARDONNAY



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 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 tradi-

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

Region:	Burgundy
Appellation:	Bourgogne Blanc
Owner:	Thierry & Fabrice Amiot
Established:	1920
Farming Practices:	Sustainable
Soil:	Clay & limestone
Grape Varieties:	100% Chardonnay
Vineyard:	1.6 ha
Age of Vines:	20 years
Yield:	40-50 hl/ha
Avg. Production:	7,500 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. The wine is aged for 12 months; 2/3 in tank and 1/3 in older French oak barriques. All vessels are then assembled in tank, allowed to integrate, then bottled, generally in late Spring.

Tasting Notes: Fresh and complex- a symphony of apples, pears, orchard fruit and mineral. This wine always over-delivers and belies its humble appellation status.

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