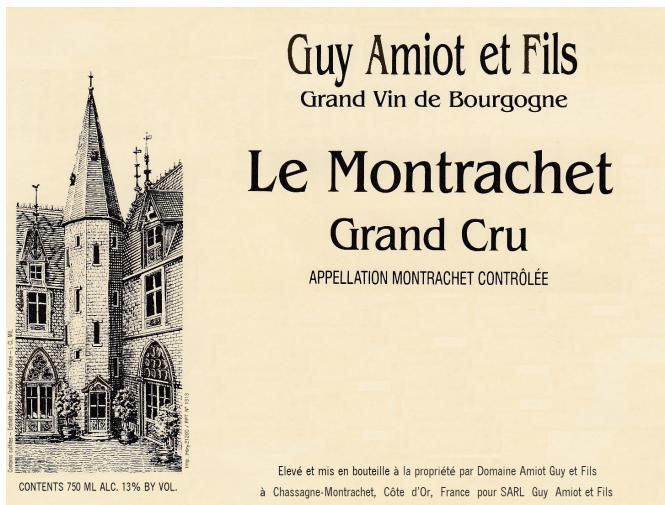# DOMAINE GUY AMIOT ET FILS
# LE MONTRACHET GRAND CRU



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.

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| **Region:** | Burgundy |
| **Appellation:** | Le Montrachet Grand Cru |
| **Owner:** | Thierry Amiot |
| **Established:** | 1920 |
| **Farming Practices:** | Sustainable |
| **Soil:** | Active limestone, with exposed bedrock |
| **Grape Varieties:** | 100% Chardonnay |
| **Vineyard:** | 8.56 ares |
| **Age of Vines:** | 97 years old |
| **Yield:** | 25-30 hl/ha |
| **Avg. Production:** | 360 bottles |

**Vinification and Élevage:** Grapes are harvested and sorted carefully. Fermentation takes place in 100% new French oak barriques, followed by judicious bâtonnage (lees stirring), followed by spontaneous malolactic fermentation. Aging is barrique. After 12 months, all barrels are assembled in tank, allowed to integrate for 6 months, then bottled.

**Le Monrachet:** Made of two micro-plots totalizing only 2 8.56 ares of vineyards, these tiny parcels of Le Montrachet are a gift of Nature. The vines are 100% selection massage planted in the 1920s. This is the rare of the rare.

**Tasting Notes**: This is a wine for cellaring. Structured and opulent, it does take several years to open. Crisp yellow and green apples, pear and pineapple coupled with mineral, white stones and toast.