



Amiot et Fils, Morey-Saint-Denis (Burgundy)

Chambolle-Musigny AC

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| Vintage | 2022 |
| Winemaker | Amiot et Fils |
| Region | Burgundy |
| Alcohol | 13.5% vol. |
| Grapes | 100% Pinot Noir |

Winemaking

The vines are oriented towards the east and southeast and are situated at an altitude of 250 meters. They grow on clay-limestone soils, and the parcel is located in the "Les Drazey" vineyard. The wine is aged in oak barrels for 16 to 18 months.

Our tasting note

Light ruby color with purplish to garnet hues. Seductive, dense, with a clear aroma of cherries and raspberries, velvety tannins, and a long finish. The wine is well-balanced, very fresh, and reveals the finesse of the great terroir.

Amiot et Fils

The Amiot family has been dedicated to viticulture and the art of winemaking for over ten generations. Pierre significantly shaped the estate by designing the first bottle label in 1976, giving it a distinctive identity. Since the 1980s, his son Jean-Louis has continued this tradition with passion and expertise. He is supported by his wife Chantal and their son Léon, who will follow in his footsteps. Domaine Amiot et Fils, located in Morey-Saint-Denis, spans 5 hectares, from Gevrey-Chambertin to Chambolle-Musigny. The estate offers a complete range of Burgundy's four appellation levels, from «Appellation régionale» to «Grand Cru».



Suitable with

