



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

Gevrey-Chambertin AC

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

Winemaking

The Gevrey-Chambertin, whose name was first mentioned in 1219 and may derive from its geographical location at the entrance of the Lavaut valley or gorge, is distinguished by its unique terroir. The vines, facing east and southeast, grow in the «Les Seuvrées» vineyard at an altitude of around 250 meters on clay-limestone soils with marl rich in clay. After being harvested by hand, the grapes undergo vinification tailored to the conditions of the vintage. The wine then matures for 16 to 18 months in oak barrels.

Our tasting note

Light ruby red in color with purplish to garnet hues. On the nose, the Gevrey-Chambertin reveals an elegant complexity of ripe red berries such as cherries and raspberries, complemented by subtle notes of spices, cedarwood, and a hint of earthiness. On the palate, it displays a balanced structure with fine tannins that give the wine both substance and finesse. The vibrant acidity enhances the freshness and ensures a pleasant balance. It offers good length, with fruity and spicy nuances lingering harmoniously on the finish. A true expression of its terroir with potential for further development.

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

