

DOMAINE AMIOT ET FILS  
GRANDS VINS DE BOURGOGNE



## Bourgogne

### Vineyard

#### Location

In the southern part of the communal village area

#### Surface area

0.1883 hectare

#### Age of vines

Planted from 1980 to the present day

#### Allowed yield

62 HL/Ha

### Wine

#### Production

1500 bottles /year

#### Characteristics

Colour: a lovely bright red, between cherry and ruby

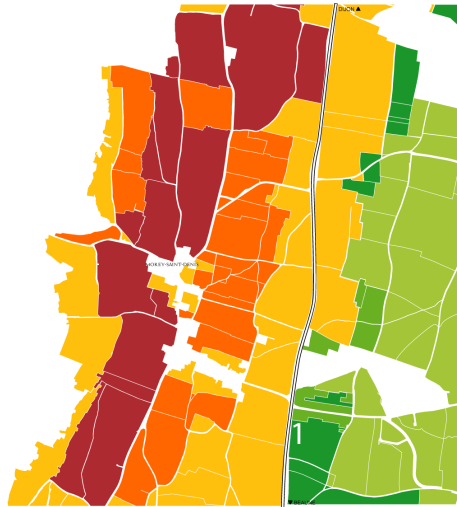
Nose: a bouquet of small berry fruits

Palate: a generous wine, maintaining great vivacity and  
silky tannins.

#### Keeping

To be drunk in its first couple of years.

With good fruit, it softens its tannins and is full and generous on the palate.



- Grands crus
- Premiers crus
- Appellations villages
- Appellations régionales

### Origin

Burgundy numbers seven regional appellations, including simple « Bourgogne ». Our Bourgogne, produced around the village of Morey-Saint-Denis is, since 2017, a Bourgogne wine identified under the geographical denomination of Bourgogne Côte d'Or.

### Terroir

In the specific place named « En Poisot », our parcel is on slightly limestone, medium deep soils. Vines face north-north-east, at an elevation of 230m.

### Growing, Vinification, Ageing

From growing through to vinification, each winemaking process is balanced as a function of the vintage to create the best wines and preserve the typicity of terroir. Ageing is in oak barrels for twelve months.

### Tasting

A nose of small red and black berry fruits (redcurrant, raspberry, blackberry, blackcurrant) with very nice texture on the palate. A well-balanced wine, silky and generous.

Our Bourgogne, served at a temperature of 16°C, goes very well with red meats and mature cheeses.