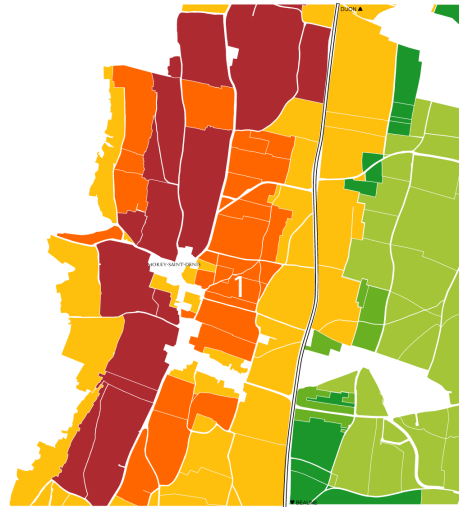


DOMAINE AMIOT ET FILS
GRANDS VINS DE BOURGOGNE



A wine full of energy and offering aromas of blackcurrant.



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

Origin

In Burgundy, numerous lieux dit (named places) are found that evoke « white » earth (blanche), or at least lighter-coloured than elsewhere. Les Blanchards also take their name from a soil composed of small calcareous stones.

Terroir

Vines face east, south-east, at 250m elevation and lie on limestone soils. The parcel «Les Blanchards» is in the heart of the village.

Growing, Vinification, Ageing

From vine growing through to vinification, each 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; we use one third of new oak for this appellation.

Tasting

Limpid, of ruby red colour with nuances varying from purple to garnet. The nose is marked by aromas of small red and black fruits. The palate shows lovely balance between acidity and tannins. It is a structured wine, full of energy and giving the impression of crunching into blackcurrant berries.

Morey-Saint-Denis 1er Cru « Les Blanchards », served at a temperature of 16 to 18°C, goes very well to finish off a meal, with mature cheeses or chocolate desserts.

Morey Saint Denis 1er Cru Les Blanchards

Vineyard

Location

An enclave within the village of Morey-Saint-Denis

Surface area

0.1457 hectare

Age of vines

Planted in 1960

Allowed yield

48 HL/Ha

Wine

Production

900 bottles /year

Characteristics

Colour: ruby red with hints of purple

Nose: small red and black fruits, spices and liquorice.

Palate: ample and perfectly balanced. A well-structured palate supported by good quality tannins.

Keeping

Maturity from 5 years

Ageing potential: 10 to 15 years depending on vintage