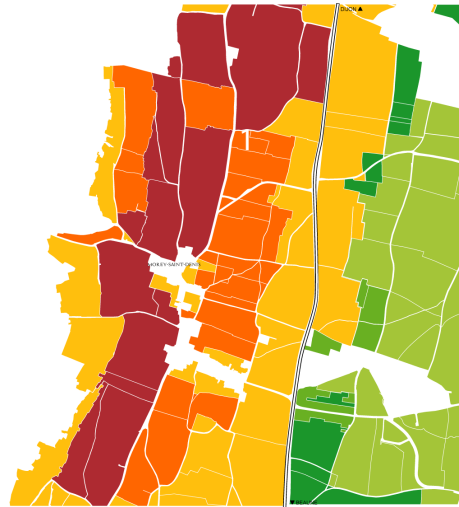


DOMAINE AMIOT ET FILS
GRANDS VINS DE BOURGOGNE



This premier cru is the most delicate at the Domaine Amiot et Fils.



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

Morey Saint Denis ier Cru Aux Charmes

Vineyard

Location

Neighbouring Mazoyères Chambertin

Surface area

0.1597 hectare

Age of vines

Planted from 1958 to 1962

Allowed yield

48 HL/Ha

Wine

Production

900 bottles /year

Characteristics

Colour: From ruby red to garnet

Nose: small red and black berry fruits, cherry stone,
liquorice

Palate: Balanced, full-bodied and of remarkable finesse.

Keeping

Maturity from 5 to 7 years

Ageing potential: 10 to 15 years depending on vintage

Origin

The word « Charmes » designates former common land cultivated and then left to lie fallow. The Burgundian word « Charmes » should be taken in the sense of « Chaume » (field stubble). It is difficult to say if the name « Charmes » really evokes « Chaume » or the former presence of woods of hornbeam trees called Charmes. However, it may be noted that the name of this climat corresponds perfectly to the characteristics of the wine: elegant, feminine, charming.

Terroir

The vines face east, south-east, at 260m elevation. They lie on limestone soils with Comblanchien-style hardrock surface outcrops on shallow soil.

1.« Aux Charmes » are located below the Clos de la Roche, beside the Mazoyères-Chambertin.

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 a third of new oak barrels for this appellation.

Tasting

Good balance of roundness/acidity/tannins. It is a wine of rare elegance and great richness. With a floral nose, its delicate palate and tannins that are always very supple render this wine easily approachable and very pleasant. It is charming...

It very well accompanies white meats and roasts. To be tasted between 14°C and 16°C. In the best vintages, we advise waiting 5 to 7 years to fully appreciate it.