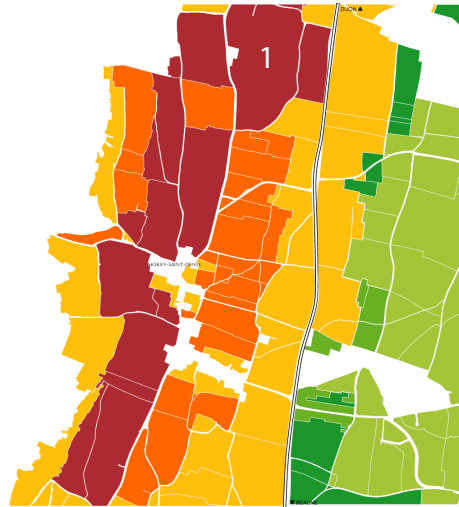


DOMAINE AMIOT ET FILS  
GRANDS VINS DE BOURGOGNE



Elegant, silky, rich and complex: Grand Cru par excellence



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

## Charnes Chambertin

### Vineyard

#### Location

The parcels are spread over 2 specific lieu-dit areas

#### Surface area

3.87 ares (0.0387 hectare)

#### Age of vines

Planted in 1945

#### Allowed yield

45 HL/Ha

### Wine

#### Production

750 bottles /year

#### Characteristics

Colour: deep ruby red with hints of garnet.

Nose: small black fruits, spices and floral notes.

Palate: harmonious, complex and elegant.

#### Keeping

Maturity from 8 years

Ageing potential: 15 to 30 years, depending on vintage

### Origin

In Burgundian patois, « Charnes » designates former common land cultivated and then left to lie fallow or perhaps covered in woods of hornbeam trees called Charnes. The soil is rich in iron ore, formerly shipped to Langres to be smelted there for making knives.

### Terroir

This climat is located in the village area of Gevrey-Chambertin, beneath Chambertin. It also extends into Mazoyères-Chambertin. The vines lie on brown soil with a clay content of around 40%, have flat stones and iron ore, at 260 m elevation. They face east to the morning sun.

At Domaine Amiot, our 1.« Charnes-Chambertin » is spread over 2 parcels. Since 2012, we have chosen to complete our production with bought-in grapes to achieve a volume easier to vinify and to offer a wine more representative of its appellation.

### 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 with 50% new oak.

### Tasting

This is a complex and elegant wine, with aromas of blackcurrant and cherry mingled with subtle notes of violet and spices. On the palate appear aromas of toasted bread, vanilla, liquorice and exotic wood with some nuances of musk. Solidly built and perfectly structured, this wine is gifted with impressive length.

To be tasted between 16 and 18°C. For the best vintages, wait a minimum of 10 years to be able to really appreciate it.