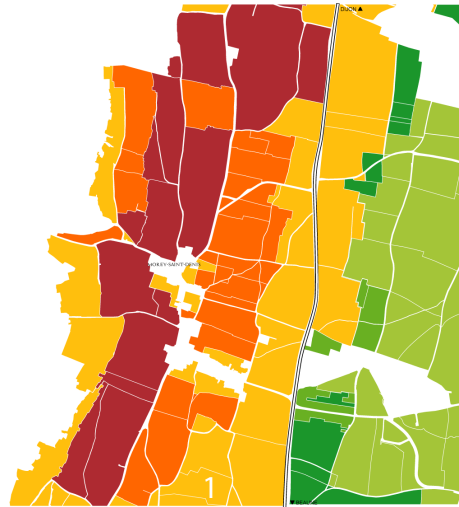


DOMAINE AMIOT ET FILS  
GRANDS VINS DE BOURGOGNE



A wine that is all finesse and subtlety.



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

## Chambolle Musigny

### Vineyard

#### Location

A small parcel situated in the Les Drazey vines, just after the Bussières

#### Surface area

5 ares 18 (0.0518 hectare)

#### Age of vines

Planted in 1960

#### Allowed yield

50 HL/Ha

### Wine

#### Production

300 bottles /year

#### Characteristics

Colour: a lovely ruby red.

Nose: small berry fruits, peony and sweet spices

Palate: harmony, suppleness and fruit; a wine of great elegance.

#### Keeping

Maturity from 3 years

Ageing potential: 5 to 10 years depending on vintage

### Origin

Chambolle appears on maps from the start of the XIIth century. Small in size but great in fame, the village area of Chambolle gets its name from its situation on the edge of a valley or coombe. The term Musigny, adopted from one of its grand crus, would be added to its name from 1878.

### Terroir

The vines face east, south-east, at 250m elevation. They sit on clay-limestone soils. Our parcel is in the place named « Les Drazey ».

### 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 for 16 to 18 months.

### Tasting

A precise and fine nose, a lovely first impression on the palate, an elegant and silky texture.

Chambolle-Musigny, served at a temperature of 16 to 18°C, goes very well with tender cuts of meat and poultry.