Finesse, power, complexity and length: the emblematic Grand Cru of the Domaine.

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

Clos de la Roche

Vineyard

Location

The parcels are spread over 3 specific lieu-dit areas

Surface area

0.5612 hectare

Age of vines

Planted from 1965 to 1982

Allowed yield

42 HL/Ha

Wine

Production

2500 bottles /year

Characteristics

Colour: intense ruby red with glints of garnet
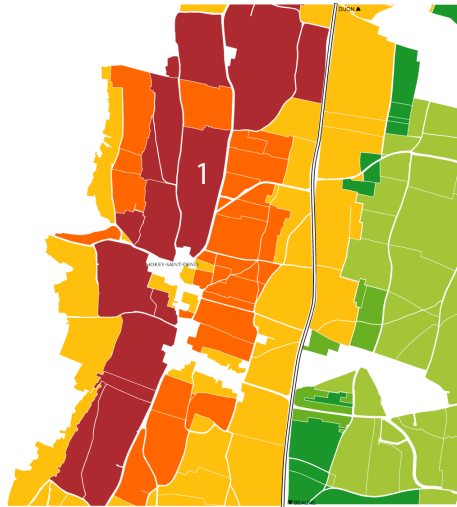
Nose: small black berry fruits, spices

Palate: Elegant and powerful.

Keeping

Maturity from 10 years

Ageing potential: 15 to 30 years, depending on vintage

Origin

Its name comes from the topography of the clos « on the rock ». The other hypothesis is that there perhaps existed a rock at this place that was linked to a druidic or Celtic cult. This appellation has existed at the Domaine Amiot over at least four generations.

Terroir

The vines face east, south-east, at an elevation between 270 and 300 m. They lie on brown limestone soils with rocks and gravel. Le 1.« Clos de la Roche » is situated in Morey-Saint-Denis, south of the Combottes, side-by-side with the Clos-Saint-Denis. At Domaine Amiot, le Clos de la Roche is shared over three parcels: at the top of the slope at the lieu-dit « Monts luisants », a parcel mid-slope in the « Fremières » and at the bottom of the slope and lieu-dit « Les Chabiots ».

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

On the nose, floral aromas of rose and violet mingle with those of cranberry and cherry, together with notes of pepper and truffles.
The ample and well-balanced palate is of great complexity, with exceptional length.

This wine possesses the power and aromatic richness ideal for enhancing red meats, game dishes in sauce but also all mature cheeses. To be tasted between 16 and 18 °C. Wait a minimum of 10 years for the best vintages to be able to really appreciate it.