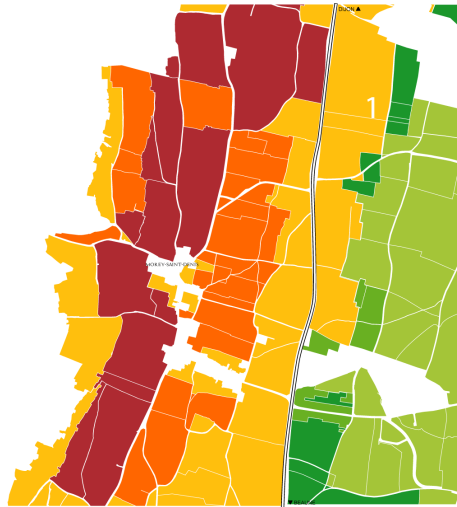


DOMAINE AMIOT ET FILS
GRANDS VINS DE BOURGOGNE



Powerful and thoroughbred, this wine is true to its origins.



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

Gevrey Chambertin

Vineyard

Location

The parcels are located at the limit of Morey-Saint-Denis.

Surface area

0,36 hectare

Age of vines

Planted from 1955 to 1989

Allowed yield

50 HL/Ha

Wine

Production

2000 bottles /year

Characteristics

Colour: a lively red with hints of ruby.

Nose: typical of Côte de Nuits, with small red fruits, blackcurrant berries and cherry stones.

Palate: ample and rich, perfectly structured over a fine, tight tannic thread.

Keeping

Maturity from 3 years

Ageing potential: 5 to 10 years depending on the vintage

Origin

The name Gevrey, having appeared in 1219, might come from its geographical situation at the entrance to the valley or coombe of Lavaut. In Latin, « Gaba » means « gorge » or « gave », which designates a torrent rushing down a gorge. It was completed by adding the term Chambertin, adopted from one of the grand crus of the village in 1847.

Terroir

The vines face east, south-east, at 250m elevation. This Gevrey-Chambertin lies on clay-limestone soils including clayey marls. Our parcels are located at the place named 1.« Les Seuvrées ».

Growing, Vinification, Ageing

Experiments with grassing-over are in progress in our parcels of Gevrey-Chambertin. From 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 right balance of roundness, acidity and tannins. This is a generous wine of good body and its retro-olfactory fruit is exemplary. Of good length, this wine is pleasant on the finish.

Our Gevrey-Chambertin, served at a temperature of 16°C to 18°C, perfectly accompanies fattened hen, red meats and meat dishes in sauce, as well as characterful cheeses.