

DOMAINE AMIOT ET FILS  
GRANDS VINS DE BOURGOGNE



## Morey Saint Denis 1er Cru Les Millandes

### Vineyard

#### Location

Beneath the Clos de la Roche

#### Surface area

0.4486 hectare

#### Age of vines

Planted from 1936 to 1970

#### Allowed yield

48 HL/Ha

### Wine

#### Production

2500 bottles /year

#### Characteristics

Colour: ruby red with glints of garnet

Nose: black fruits and spices

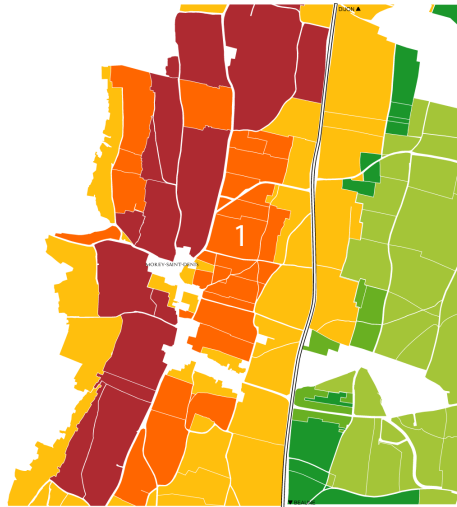
Palate: Full-bodied and structured

#### Keeping

Maturity from 7 years

Ageing potential: 10 to 20 years, depending on vintage

A wine that is ample and straight-lined, with aromas of black fruits and slightly spicy. It combines power and refinement in the image of a true gentleman.



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

### Origin

It seems that the term « Millande » attests to the previous growing of millet cereals on this spot.

### Terroir

Vines face east, south-east, at 260m elevation. They lie on shallow clay-silt-sandy soils. Small angular stones are found there, nick-named « wolfheads » because of their shape. 1. « Les Millandes » are located on the north side of Morey, beneath the Clos de la Roche and right at the entrance to the village, between « La Riotte » and « Les Faconnières ».

### Growing, Vinification, Ageing

Some vines from this old parcel have been scientifically selected to contribute to ensuring the genetic diversity of Pinots. 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 one third of new oak for this appellation.

### Tasting

On the nose, red fruits dominate: fresh cherry, Morello cherry, raspberry. Tannins that are very present and of lovely quality ensure a good balance of roundness/acidity/tannins. It is a powerful wine, full-bodied, well-structured and whose mineral and spicy character is well highlighted.

It goes very well with red meats, meat dishes in sauce and mature cheeses. It is to be tasted between 14 and 16 °C. We advise waiting 5 to 10 years before being able to fully appreciate it.