

DOMAINE AMIOT ET FILS
GRANDS VINS DE BOURGOGNE



Morey-Saint-Denis Blanc

Vineyard

Location

The parcels are spread over two specific named vineyards

Surface area

0.1913 hectare

Age of vines

Planted from 1991 to the present day

Allowed yield

55 HL/Ha

Wine

Production

900 bottles /year

Characteristics

Colour: pale gold, brilliant and limpid.

Nose: citrus fruits, with some notes of pear and acacia

blossom.

Palate: a strong first impression, notes of yellow fruits

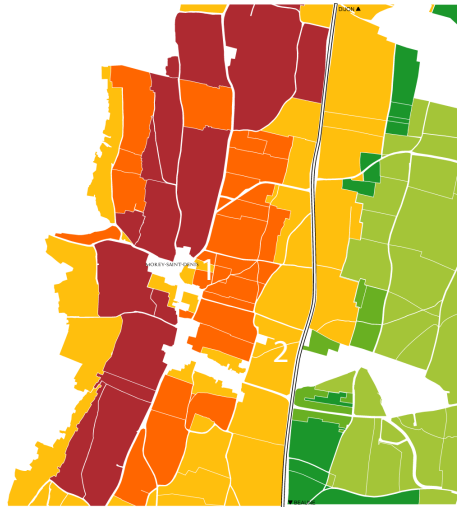
(apricot, peach), pleasant and fresh finish.

Keeping

Maturity from 2 years

Ageing potential: 3 to 5 years depending on vintage

Of a surprising aromatic richness, this Chardonnay is an exception in Morey-Saint-Denis.



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

Origin

In the XIIIth century, Morey appeared on the map for the first time under the name of « Villa Muriaca ». The origin of the name, which reflects the Gallo-Roman past of the village, has not been determined. What is known with certitude is that Morey was intimately linked to the House of Vergy, under whose lordship it was. Regarding the suffix « Saint-Denis », this was borrowed from the grand cru « Clos-Saint-Denis », chosen among the five grand crus in the village area. In this way, Morey became Morey-Saint-Denis in 1927.

Terroir

Vines face the morning sun east, south-east, at 250m elevation. They sit on limestone soils with rock, marls, red silt and gravel. Our parcels are located in two specific named places:

- « LE VILLAGE » et 2.« TRES GIRARD »,

Growing, Vinification, Ageing

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. Vinification of our Morey-Saint-Denis Blanc is without sulfites. Ageing is in oak barrels, with some in new oak.

Tasting

An elegant nose marked by pear and acacia blossom and a well-balanced palate with great tension and magnificent body. The finish offers particularly pleasant buttery notes.

Our Morey-Saint-Denis Blanc, served at a temperature of 14-15°C, goes very well with seafood, fish dishes in sauce, terrines, white meats and cheeses.