



DOMAINE AMIOT ET FILS
GRANDS VINS DE BOURGOGNE



Morey Saint Denis ier Cru Les Ruchots

Vineyard

Location

Beneath the Clos de Tart

Surface area

0,5297 hectare

Age of vines

Planted from 1925 to the present day

Allowed yield

48 HL/Ha

Wine

Production

3300 bottles /year

Characteristics

Colour: brilliant and limpid ruby red with hints of garnet

Nose: small red fruits (Morello cherries)

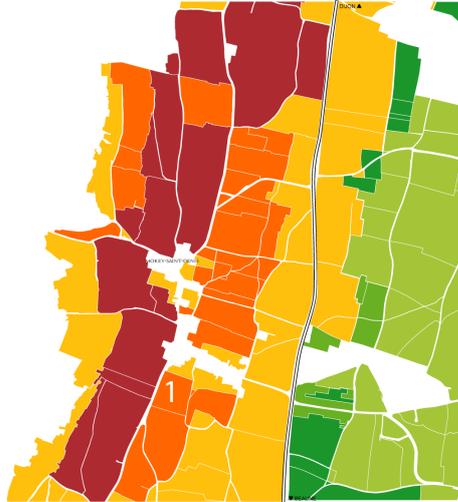
Palate: Balanced, rounded and silky.

Keeping

Maturity from 7 years

Ageing potential: 10 to 20 years, depending on vintage

Elegant, powerful and well-rounded, this wine is a model of complexity...



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

Origin

Ruchots relates to a place with enclosed rocks, called « roiches » in Burgundian patois. Les Ruchots are located in a former quarry.

Terroir

Vines face east, south-east, at 260m elevation. They lie on limestone soils with rocks, marls, red silts and gravel. «Les Ruchots» are to the south of the village, at the limit with Chambolle, under the Clos de Tart and the Bonnes Mares. The parcel is sheltered from cold winds and benefits from a micro-climate which brings good ripeness. Here, the vines produce a lot of small grapes.

Growing, Vinification, Ageing

From vine growing through to vinification, each process is balanced as a function of the vintage to enhance the complexity of this terroir. Experiments in grassing-over are in progress in the parcels of Ruchots. Certain vines have been scientifically selected to participate in the conservation of the genetic heritage of Pinots. Ageing is in oak barrels with one third of new oak for this appellation.

Tasting

On the nose, aromas of red fruits together with jammy notes are developed. The palate is balanced, concentrated, well-rounded and silky. Its pleasant finish is gifted with great length.

This wine goes very well with grilled red meats and white meats. With very 'ripe' vintages, one can even try pairings out of the ordinary; with a chocolate dessert, for example. To be tasted between 14 and 16 °C. For best vintages, we advise waiting 5 to 10 years before being able to fully appreciate it.