

DOMAINE AMIOT ET FILS
GRANDS VINS DE BOURGOGNE



Morey-Saint-Denis 1er Cru Les Charrières

Vineyard

Location

Between our Morey 1er Cru Aux Charmes and
Les Millandes

Surface area

0.2161 hectare

Age of vines

Planted from 1933 to 2019

Allowed yield

48 HL/Ha

Wine

Production

1 200 bottles/year

Characteristics

Colour : Deep ruby red

Nose : Expressive (berries, small black fruits)
with great freshness

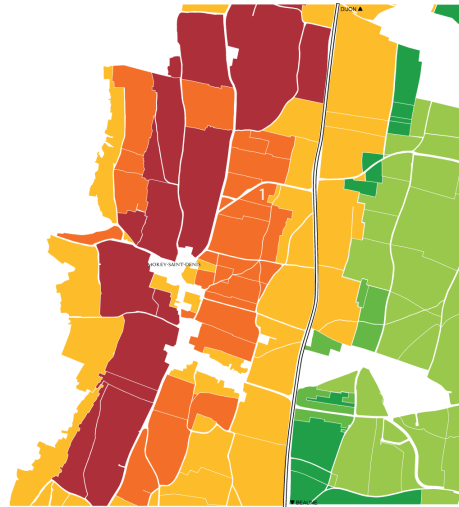
Palate: rich and perfectly structured,
with great length

Keeping

Maturity from 5 to 7 years

Keeping potential: 10 to 15 years depending on vintage

Ce premier cru est nouvellement proposé au Domaine Amiot et Fils.



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

Origin

“Charrières”: In Old French, this word derives from the word “char” and refers to a road that could be used by horses and their riders, carts or chariots. In Morey-St-Denis, this specific parcel of vines or “climat” is crossed by an important road climbing from the plain and joining up with the road that today is called the “Route des Grands Crus”

Terroir

Vines are exposed East/South-East at an elevation of 260m. They lie on shallow soils of clay, silt and sand. Les Charrières are located on the north side of Morey, below the Clos de la Roche, between “Le Clos des Ormes” and “Les Faconnières”.

Growing, Vinification, Ageing

From vine growing through to vinification, each activity is balanced as a function of the specific vintage to create the finest wines and maintain the typicity of the terroir. Ageing is in oak barrels, with 30% new barrels.

Tasting

Good balance of suppleness, acidity and tannins. This is a wine of rare elegance and great richness, with fruit on the nose, a well-structured, full palate with supple tannins making this wine very pleasant. Gourmand, easy to drink...

It goes very well with red meats and cheeses. To be tasted between 14°C and 16°C. We recommend waiting 5 to 7 years to fully appreciate in its finest vintages.