

### Domaine Amiot et Fils (Morey St. Denis)

2024	Clos de la Roche Grand Cru	red	(90-93)
2024	⇒ Gevrey-Chambertin "Aux Combottes" 1er	red	(90-93)
2024	Morey St. Denis	red	(87-89)
2024	Morey St. Denis "1er" 1er	red	(89-92)
2024	Morey St. Denis "Les Millandes" 1er	red	(89-91)
2024	Morey St. Denis "Les Ruchots" 1er	red	(90-92)
2023	Clos de la Roche Grand Cru	red	93
2023	⇒ Gevrey-Chambertin "Aux Combottes" 1er	red	92
2023	⇒ Morey St. Denis	red	89
2023	Morey St. Denis "Aux Charmes" 1er	red	90
2023	⇒ Morey St. Denis "Les Charrières" 1er	red	91
2023	Morey St. Denis "Les Millandes" 1er	red	90?
2023	Morey St. Denis "Les Ruchots" 1er	red	89

While somewhat dated at this point, just in case anyone missed it I repeat for clarity's sake that Domaine Pierre Amiot et Fils has been divided between brothers Didier and Jean-Louis (a third brother, Christian Amiot of Domaine Amiot-Servelle, see below, took his inheritance some years ago). One of them is now called Domaine Didier Amiot while his brother Jean-Louis has teamed up with his son Léon under the name Domaine Amiot et Fils. These changes were effective with the 2020 vintage. As to the 2024 growing season, Jean-Louis Amiot briefly noted that "I've been in this business a long time and 2024 was my smallest crop ever, even smaller than those of 2003 and 2021. The flowering was terrible and the mildew pressure was even worse, which required constant work in the vineyards and when I say constant, I mean it as there was literally never a break. While much of the mildew-affected berries dried up and fell off before the harvest, not all of them did so that meant every and every bunch had to be rigorously inspected. In the end, our net yields were only 12 to 15 hl/ha and the yield in our parcel of Charmes was so tiny that we blended it into the Morey 1er *cuvée* and in the same fashion, there will probably be no Charmes-Chambertin either. On the plus side, potential alcohols were actually quite good in the context of the season as they came in between 12 and 12.5%. We vinified carefully but not necessarily lightly as finding just the right balance between what the fruit had to give but not try to push the extractions too much was tricky. In the end, I like the style of the 2024 vintage as it's classic and refreshing though with those attributes noted, it's not going to go down as one of the greats in my view." Amiot noted that as usual, the 2024s will be bottled without fining or filtration as were the 2023s, revisited below. They were bottled between March and April 2025. (Amitié Wines, [www.amitiwines.com](http://www.amitiwines.com), CA, Bertrand's Wines, [www.bertrandswines.com](http://www.bertrandswines.com), TX, and Ansonia Wines, [www.ansonaiwines.com](http://www.ansonaiwines.com), MA, all, USA).

**2024 Morey St. Denis:** (the main parcels are those of Chenevery, Chenevery Bas and Clos Solon with additions from Très Girard, En Seuvrey, Porroux, Les Crais and Les Brâs). A touch of herbal tea character sits atop the aromas of red and purple fruit leavened with a hint of newly turned earth. The rich, round, supple and relatively generous middle weight flavors possess good energy and reasonable length on the ever-so-mildly sweet finish. This could use better depth so at least a few years of cellaring should prove to be beneficial. (87-89)/2028+

**2024 Morey St. Denis "1er":** (in 2024, this is comprised by Blanchards, Charrières and Aux Charmes – 2 barrels produced). A more elegant and slightly riper nose features notes of plum, dark cherry and a discreet spice hint. There is again very good vibrancy to the attractively textured medium weight flavors that possess both better depth and persistence on the well-balanced finale. Note that this should drink well young if that's your preference. (89-92)/2029+

**2024 Morey St. Denis "Les Millandes":** Much like the Morey *villages*, there is a touch of herbal tea character lurking in the background of the distinctly earthy aromas of mostly various red berries. The richer and more voluminous medium-bodied flavors possess focused power while exhibiting fine length on the dusty and moderately firm finish that is at once mildly sweet yet exudes a bitter pit fruit character. This is perfectly good if a bit awkward today. (89-91)/2030+

**2024 Morey St. Denis "Les Ruchots":** Moderate wood serves as the backdrop for the ripe and appealingly layered aromas of plum, black raspberry and violet. There is both good volume and richness to the succulent and delicious medium weight flavors that possess a beguiling texture before fining up on the balanced and lingering finale. Lovely and a few years of aging should allow for better depth to develop as well as the wood to more completely integrate. (90-92)/2031+

**2024 Gevrey-Chambertin “Aux Combottes”:** (from a .62 ha parcel). This is often the best of the Amiot 1ers and so it is again in 2024 with its cool and airy nose of spicy red currant, cherry, floral hints and just enough wood to notice. The markedly finer, though not richer, middle weight flavors possess a sleeker mouthfeel and a subtle bead of minerality that adds to the appeal of the balanced and lingering finish. This too could use better depth so at least a few years of keeping are in order. (90-93)/2031+

**2024 Clos de la Roche:** (from 4 separate parcels that total .56 ha located in Monts Luisants, Fremières and Chabiots). A more reserved nose reluctantly offers up its aromas of primarily dark currant, spice and floral nuances that are also trimmed in just enough wood to notice. There is solid power and punch to the slightly bigger-bodied flavors that display fine length along with a hint of warmth. This too could use better depth and thus mid-term cellaring is suggested. (90-93)/2032+

**2023 Morey St. Denis:** (the main parcels are those of Chenevery, Chenevery Bas and Clos Solon with additions from Très Girard, En Seuvrey, Porroux, Les Crais and Les Brâs). A perfumed, pretty and ripe nose combines notes of plum, various dark berries and earth. There is fine volume and richness along with an appealing sense of energy to the suave, even tender, middle weight flavors that conclude in a dusty and lingering finish where the only nit is a touch of warmth. Solid quality here for a *villages* wine and worth checking out. 89/2028+

**2023 Morey St. Denis “Aux Charmes”:** There is just enough post-bottling reduction to overshadow the fruit so give this some air if you're tempted to try a bottle young. The succulent, round and seductively textured medium-bodied flavors possess a velvety mid-palate that contrasts mildly with the relatively powerful, firm and serious finale that is definitely more robust than it usually is. 90/2030+

**2023 Morey St. Denis “Les Charrières”:** Here too the markedly ripe and expressive nose is earthier still with a touch of the *sauvage* in evidence on the ripe dark berry fruit aromas that include touches of cassis. The medium weight flavors also possess good vibrancy though only average density while displaying a touch of rusticity on the balanced and lingering finish that is firm enough to justify mid-term keeping. 91/2031+

**2023 Morey St. Denis “Les Millandes”:** A top note of herbal tea can be found on the ripe aromas of violet, kirsch and black cherry liqueur. The sleek, punchy and mineral-driven larger-bodied, though not especially concentrated, flavors are also notably powerful before concluding in a serious, structured and lingering finish that is borderline chewy. Millandes is known for producing age-worthy wines and this example will not be an exception though I do wonder if the fruit will mature faster than the structure. 90/2033+

**2023 Morey St. Denis “Les Ruchots”:** A very ripe nose is composed by liqueur-like aromas of menthol, dark currant, kirsch and enough wood to merit mentioning. The mouthfeel of the caressing and lavishly rich medium weight flavors is rich to the point of being almost thick, which contrasts markedly with the firm dusty and mildly warm finish as the 15% alcohol shows. This bitter chocolate-inflected effort may age out well but I can't say that the style appeals to me. 89/2031+

**2023 Gevrey-Chambertin “Aux Combottes”:** (from a .62 ha parcel). A more elegant and somewhat cooler nose freely displays its aromas of the essence of red and dark raspberries along with a floral top note. The middle weight flavors are not as concentrated but they are notably finer with a succulent mid-palate texture that also contrasts with the firm serious and impressively long finish where the only reproach is a touch of warmth. This is certainly ripe but not overly so. 92/2033+

**2023 Clos de la Roche:** (from 4 separate parcels that total .56 ha located in Monts Luisants, Fremières and Chabiots). This is also quite ripe with a similar array of liqueur-like aromas of both red and dark cherry, spice and a subtle application of wood. The super-sleek and tautly muscular palate feel of the medium weight flavors contrasts markedly with the very firm, youthfully austere and built-to-age finale. This dusty and compact effort is definitely going to require at least moderate patience. 93/2035+