

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

2022	Chambolle-Musigny	red	(87-89)
2022	Charmes-Chambertin Grand Cru	red	(91-93)
2022	Clos de la Roche Grand Cru	red	(91-94)
2022	➔ Gevrey-Chambertin «Aux Combottes» 1er	red	(90-93)
2022	Morey St. Denis	red	(87-89)
2022	Morey St. Denis «Les Blanchards» 1er	red	(89-92)
2022	Morey St. Denis «Aux Charmes» 1er	red	(89-91)
2022	Morey St. Denis «Les Millandes» 1er	red	(90-92)
2022	Morey St. Denis «Les Ruchots» 1er	red	(89-92)
2021	Charmes-Chambertin Grand Cru	red	92
2021	Clos de la Roche Grand Cru	red	93
2021	➔ Gevrey-Chambertin «Aux Combottes» 1er	red	92
2021	Morey St. Denis	red	88
2021	Morey St. Denis «Les Blanchards» 1er	red	90
2021	➔ Morey St. Denis «Les Millandes» 1er	red	91
2021	➔ Morey St. Denis «Les Ruchots» 1er	red	91

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 domaine 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 2022 growing season, Jean-Louis Amiot briefly noted that "it was hot and dry enough such that the vines did shut down several times yet that didn't really seem to affect maturity levels in any significant fashion. In the same vein, when it's as hot and dry as 2022 was, you wouldn't normally expect abundant yields, especially in pinot, yet we averaged between 40 and 45 hl/ha. The skins were thick, though so the wines have both fine concentration and ample structure. Moreover, the higher-than-average yields helped maintain reasonable potential alcohols as they ranged between 13 and 13.5% so nothing was chaptalized. Stylistically, the 2022s don't really have a direct correlation with another recent vintage because even though they're ripe, there's much better freshness and verve than anyone, certainly me in any event, expected." Several of the Amiot 2022s are well-worth your interest as are their 2021 in-bottle equivalents reviewed below. (Amitié Wines, [www.amitiéwines.com](http://www.amitiéwines.com), CA, Bertrand's Wines, [www.bertrandswines.com](http://www.bertrandswines.com), TX, and Ansonia Wines, [www.ansonaiawines.com](http://www.ansonaiawines.com), MA, all, USA).

**2022 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). Ripe, fresh and pretty aromas combine notes of just crushed plum and cassis. There is both good vibrancy and punch to the utterly delicious middleweight flavors that possess a velvety mid-palate before concluding in a bitter pit fruit-inflected finish that offers competent depth and persistence. (87-89)/2027+

**2022 Chambolle-Musigny:** (from Drazey, Les Barottes and Argillières). This is aromatically quite similar to the Morey *villages* but with perhaps just a bit more freshness. The finer if not denser medium weight flavors do flash more evident minerality as well as a touch of youthful austerity on the balanced if not especially complex finale that is slightly firmer. (87-89)/2028+

**2022 Morey St. Denis "Aux Charmes":** Somewhat quixotically, this is both aromatically riper *and* fresher with its layered mix of red and dark pinot fruit, anise and soft floral wisps. The delicious, rich and quite suave medium-bodied flavors possess slightly more power on the notably more complex and persistent finish where a touch of bitter pit fruit emerges. (89-91)/2029+

**2022 Morey St. Denis "Les Blanchards":** (from a small parcel measuring .17 ha). Moderate wood sets off spicier aromas of poached plum, red and blue pinot fruit and more evident earth influence. There is both fine verve and freshness suffusing the more mineral-driven medium weight flavors that flash good power on the balanced and youthfully austere and firmer finish that offers slightly better persistence. (89-92)/2030+

**2022 Morey St. Denis "Les Millandes":** Here too there is enough wood to merit mentioning surrounding the mildly riper aromas of plum, cassis, warm earth and a hint of underbrush character. The sleek, delicious and tension-filled larger-bodied and tautly muscular flavors display the hallmark power of a classic Millandes, all wrapped in a lingering and mouthcoating finish. This will likely need all of a decade to reach its peak. (90-92)/2032+

**2022 Morey St. Denis "Les Ruchots":** Once again there is enough wood to point out but not so much as to impair the expressiveness of the very ripe yet still reasonably fresh liqueur-like aromas of poached plum, cassis and a vaguely exotic tea nuance. The sleeker and finer if less powerful middleweight flavors possess a caressing, even sappy, mouthfeel while display fine length on the ever-so-slightly warm and dusty finale that isn't quite as well-balanced. (89-92)/2030+

**2022 Morey St. Denis “Les Ruchots”**: Once again there is enough wood to point out but not so much as to impair the expressiveness of the very ripe yet still reasonably fresh liqueur-like aromas of poached plum, cassis and a vaguely exotic tea nuance. The sleeker and finer if less powerful middleweight flavors possess a caressing, even sappy, mouthfeel while display fine length on the ever-so-slightly warm and dusty finale that isn't quite as well-balanced. (89-92)/2030+

**2022 Gevrey-Chambertin “Aux Combottes”**: (from a .62 ha parcel). A more elegant and more floral nose freely reveals its aromas of red and black raspberry, violet and a similar hint of exotic tea. The innate elegance of a fine Combottes is immediately evident with the refined and lacy flavors that exude a subtle minerality on the dusty, linear, youthfully austere and beautifully detailed finale. This is refined but quite firm so some patience will be necessary. (90-93)/2032+

**2022 Charmes-Chambertin**: (from fruit in Mazoyères that is an exchange for fruit in Clos de la Roche). Smoky wood and a hint of roasted coffee can be found on the ripe and pretty red berry fruit-scented nose. The gorgeously textured if not especially dense flavors possess excellent delineation and a lovely sense of tension that carries over to the youthfully austere and linear finish that is sufficiently firm to make clear that at least a decade of keeping will be necessary. (91-93)/2034+

**2022 Clos de la Roche**: (from 4 separate parcels that total .56 ha located in Monts Luisants, Fremières and Chabiots). Here the wood treatment is no longer subtle though it's not so prominent as to overshadow the fresh aromas of black cherry, cassis and just crushed fennel. The sleek and caressing bigger-bodied flavors possess evident power and muscle while the intensity seems to build from the mid-palate to the impressively long, austere, built-to-age and quite serious finale. This is definitely a wine to buy and cellar as it's not likely to be especially approachable young. (91-94)/2034+

**2021 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). Exuberantly fresh aromas of pretty plum, red and dark currant and earth are trimmed in just enough wood to notice. The nicely vibrant, supple and delicious middleweight flavors offer reasonably good depth and persistence on the dusty and youthfully austere finale. I like the balance and this attractive effort should drink well after only a few years of keeping. 88/2026+

**2021 Morey St. Denis “Les Blanchards”**: (from a small parcel measuring .17 ha). A cool, airy and slightly more complex nose freely offers up its combination of both red and dark cherry aromas that are nuanced by hints of crushed leaf. There is a bit more volume and power to the medium weight flavors that possess better mid-palate density, all wrapped in a dusty and balanced finale where a touch of austerity slowly emerges. This too could use better depth though the underlying material appears to be present for it to develop if allowed at least a few years of keeping. 90/2029+

**2021 Morey St. Denis “Les Millandes”**: A discreet application of wood sets off cool, pure and complex aromas of freshly crushed red berries, spice and a hint of violet. There is both excellent volume and solid concentration to the medium-bodied flavors that possess a gorgeous mouthfeel while exhibiting very fine length on the powerful, serious and slightly longer finale. This is already quite good and while it should repay a decade or more of cellaring, it should be approachable after only 5-ish or so years. 91/2029+

**2021 Morey St. Denis “Les Ruchots”**: Aromas of plum, crushed leaves and various dark berries are also trimmed in a discreet application of wood. The middleweight flavors possess an equally attractive mouthfeel thanks to the relatively fine-grained tannins supporting the moderately austere finish that displays excellent persistence. 91/2029+

**2021 Gevrey-Chambertin “Aux Combottes”**: (from a .62 ha parcel). Hints of crushed leaf and fennel can be found on the cool and almost timid aromas of red and blue pinot fruit that are again trimmed in subtle but not invisible wood. As one would expect, the mouthfeel of the medium weight flavors is wonderfully refined thanks to the even finer tannins shaping the youthfully austere finale. A wine of grace and finesse though one that should repay a decade or so of keeping. 92/2031+

**2021 Clos de la Roche**: (from 4 separate parcels that total .56 ha located in Monts Luisants, Fremières and Chabiots). Here the wood treatment is somewhat more prominent though it is still reasonably discreet and easily allows the spicy nose of plum, green tea, dark currant and humus to be appreciated. There is fine volume and punch to the caressing yet powerful middleweight plus flavors that culminate in a dusty, palate coating and impressively lingering finale. This compact effort should amply repay mid to longer-term keeping. 93/2033+

**2021 Charmes-Chambertin**: (from fruit in Mazoyères that is an exchange for fruit in Clos de la Roche). Once again there is just enough wood to merit mentioning present on the spicy nose that is comprised by notes of red cherry, newly turned earth and a hint of *sauvage* character. The rich, sappy and seductively textured medium weight flavor possess a caressing texture and a suggestion of sweetness on the dusty and lingering finale. As is the case with a number of the Amiot 2021s, this too will need to add depth with time in bottle. 92/2033+