



Amiot et Fils, Morey-Saint-Denis (Burgundy)

## Charnes-Chambertin Grand Cru AC

|                  |                 |
|------------------|-----------------|
| <b>Vintage</b>   | 2022            |
| <b>Winemaker</b> | Amiot et Fils   |
| <b>Region</b>    | Burgundy        |
| <b>Alcohol</b>   | 13.5% vol.      |
| <b>Grapes</b>    | 100% Pinot Noir |

### Winemaking

This Grand Cru vineyard, Charnes-Chambertin, is located south of the famous Grand Cru vineyard Chambertin and borders the equally renowned Mazoyères-Chambertin. The vines grow on brown soils with about 40% clay content, flat stones, and iron ore, at an altitude of 260 meters. They are oriented towards the morning sun to the east. The aging takes place in oak barrels, with 50% new oak.

### Our tasting note

Light ruby color with purplish to garnet hues. An elegant wine with aromas of black currants and cherries, blending with violets and spices. On the palate, flavors of toasted bread, vanilla, licorice, and exotic wood emerge. This wine is perfectly structured and has an impressive length.

### Amiot et Fils

The Amiot family has been dedicated to viticulture and the art of winemaking for over ten generations. Pierre significantly shaped the estate by designing the first bottle label in 1976, giving it a distinctive identity. Since the 1980s, his son Jean-Louis has continued this tradition with passion and expertise. He is supported by his wife Chantal and their son Léon, who will follow in his footsteps. Domaine Amiot et Fils, located in Morey-Saint-Denis, spans 5 hectares, from Gevrey-Chambertin to Chambolle-Musigny. The estate offers a complete range of Burgundy's four appellation levels, from «Appellation régionale» to «Grand Cru».



### Suitable with

