



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

## Gevrey-Chambertin 1er Cru «Les Combottes» AC

<b>Vintage</b>	2022
<b>Winemaker</b>	Amiot et Fils
<b>Region</b>	Burgundy
<b>Alcohol</b>	14% vol.
<b>Grapes</b>	100% Pinot Noir

### Winemaking

"Combottes" means small ditches or valleys. The Premier Cru Les Combottes is located to the north of the Grand Cru vineyards Chambertin and Chambertin-Clos de Bèze. The vines, which are bathed in morning sunlight, produce particularly ripe grapes. They grow on calcareous soils at an altitude of 260 meters and are among the oldest vine parcels of the Domaine. From vine cultivation to winemaking, each process is tailored to the specific vintage to produce the best wines while preserving the typicity of the terroir. The aging takes place in oak barrels, with one-third being new oak.

### Our tasting note

Light ruby color with purplish to garnet hues. The nose reveals enticing aromas of juicy red fruits, offering a sense of freshness and liveliness. On the palate, it presents exceptional length, with a full-bodied texture that gently and elegantly envelops the palate, while the silky tannins provide a pleasant structure and balance.

### 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

