

# DOMAINE GUY AMIOT ET FILS

## BOURGOGNE ALIGOTÉ « LES CHAMPS »



**Guy Amiot et Fils**  
Grand Vin de Bourgogne

**Bourgogne Aligoté**  
APPELLATION BOURGOGNE ALIGOTÉ CONTRÔLÉE

Elevé et mis en bouteille à la propriété par Domaine Amiot Guy et Fils  
à Chassagne-Montrachet, Côte d'Or, France pour SARL Guy Amiot et Fils

The Domaine Amiot was founded in Chassagne-Montrachet in 1920 by Arsene Amiot when he acquired select parcels of vines or “climats” in Chassagne including Vergers, Caillerets, Clos St. Jean and in what is today Le Montrachet. Under Aresene, Domaine Amiot became one of the first domaines in Burgundy to bottle their own production. In the 1930’s the domaine passed to Aresene’s son, Pierre, who continued to add top sites such as Champsgains, Macherelles, Maltroie and their tiny parcel in Puligny, Les Demoiselles. Pierre’s son, Guy, took the reins in 1985 and solidified the reputation of the domaine for producing wines of exceptional quality from an impressive array of top vineyard sites. Guy’s son Thierry took over the winemaking in 2003 and continues the tradition of expressing the unique character of each vineyard site while constantly seeking to improve the quality of

the wines.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Bourgogne Aligoté
<b>Owner:</b>	Thierry and Fabrice Amiot
<b>Established:</b>	1920
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Clay and Limestone
<b>Grape Varieties:</b>	100% Aligoté
<b>Vineyard:</b>	1.03 ha
<b>Age of Vines:</b>	80 years
<b>Yield:</b>	40-50 hl/ha
<b>Avg Production:</b>	5,000 bottles

**Vinification and Élevage:** Grapes are harvested and sorted carefully. Fermentation takes place in tank followed by judicious bâtonnage (lees stirring), followed by spontaneous malolactic fermentation. The wine is aged for 12 months 2/3 in tank and 1/3 in older French oak barriques. After about a year, all vessels are assembled in tank, allowed to integrate, then bottled, generally in late Spring.

**Tasting Notes:** Aligoté is sometimes known as the “other white grape” in Burgundy. It’s most famous use is that of the base of a kir cocktail, which is commonplace in the small tabacs that dot the perimeter of Beaune. Aligoté is higher acidity than Chardonnay, and it is very rare to see old vines, such as Amiot’s. A complex, refreshing white Burgundy, in its own right, no cassis necessary.

IMPORTED BY

