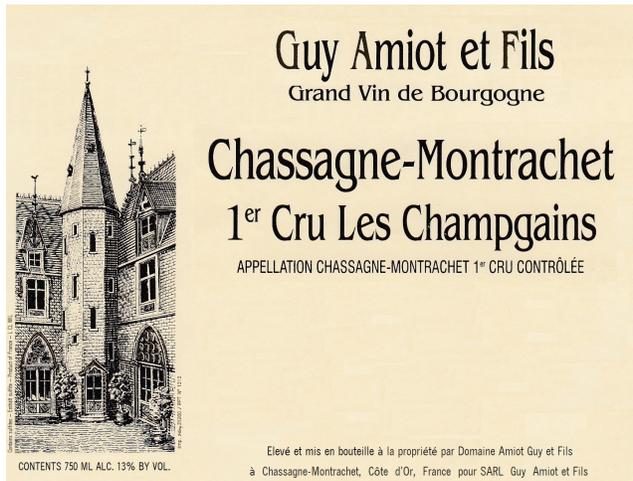


# DOMAINE GUY AMIOT

## CHASSAGNE MONTRACHET 1<sup>ER</sup> CRU

### « LES CHAMPGAINS »



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>	Chassagne-Montrachet 1 <sup>er</sup> Cru
<b>Owner:</b>	Thierry Amiot
<b>Established:</b>	1920
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Limestone and clay
<b>Grape Varieties:</b>	100% Chardonnay
<b>Vineyard:</b>	.4 ha
<b>Age of Vines:</b>	40 years
<b>Yield:</b>	40-50 hl/ha
<b>Avg. Production:</b>	2,500 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. Aging is in used and new barrique. After 12 months, all barrels are assembled in tank, allowed to integrate for 6 months, then bottled.

**About the Vineyard:** “Champsgains 1er Cru” totals 4.62 ha and lies mid-slope at the center of the appellation. It is a warm, protected site with relatively rich soils and known for producing opulent wines.

**Tasting Notes:** Beautiful golden color with green and bright reflections. The bouquet reveals a myriad flowers: carnation, honeysuckle and peony. Orchard fruit abounds in the palate along with the floral notes along with richness and a creamy quality.

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