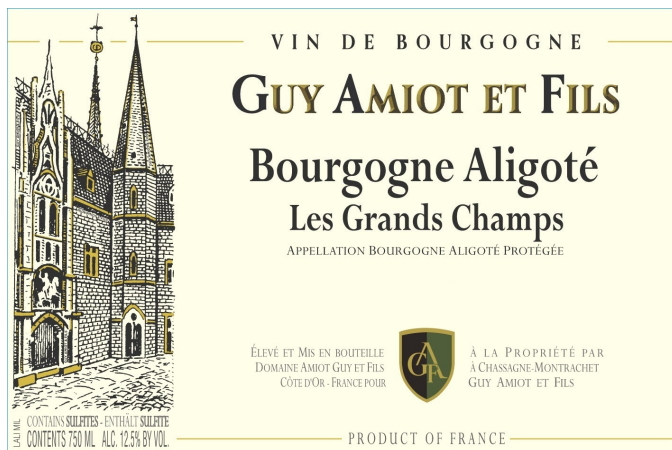


DOMAINE GUY AMIOT

BOURGOGNE ALIGOTÉ "LES GRANDS CHAMPS"



The Domaine Amiot was founded in Chassagne-Montrachet in 1920 by Arsène 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 Arsène, Domaine Amiot became one of the first domaines in Burgundy to bottle their own production. In the 1930’s the domaine passed to Arsène’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.

Region:	Burgundy
Appellation:	Bourgogne Aligoté
Owner:	Thierry and Fabrice Amiot
Established:	1920
Farming Practices:	Sustainable
Soil:	Calcareous clay vineyards outside of Chassagne-Montrachet
Grape Varieties:	100% Aligoté
Vineyard:	1.03 ha
Age of Vines:	80 years
Yield:	40-50 hl/ha
Avg Production:	5,000 bottles

Vinification and Élevage: Alcoholic fermentation in stainless steel tanks followed by batonnage and malolactic fermentation. The wine is aged 2/3 in tank and 1/3 in older oak barrels for 12 months. The wine is then assembled in stainless steel tanks and allowed to “marry” until bottling, generally in late Spring.

Tasting Notes: The color is pale golden, with brilliant green-gold highlights. The nose is generous with two dominant characteristics, floral and fruity. On the palate the wine is supple, with a persistence characterized by a nervous freshness. Aligoté is sometimes known as the “other white grape” of Burgundy. Its most famous use is that of the base of a kir cocktail, which is commonplace in the bistros and cafés of Beaune. It is rare to see very old vines of Aligoté such as Amiot’s. The combination of old vines and a touch of oak yields a complex, refreshing white Burgundy in its own right - no cassis necessary.

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