



Champagnes & Châteaux
QUALITY SINCE 1989

MOREY SAINT DENIS 1^{er} CRU LES RUCHOTS 2021 DOMAINE AMIOT ET FILS

Established in Morey-Saint-Denis, the Amiot Family has worked in vines and wines for over ten generations. Grandfather Pierre established the Domaine's identity by creating the first label in 1976. His son, Jean-Louis, was the artisan of recognition for the Domaine from the 1980s. His wife, Chantal, came to support him in 2012. Today, their son Léon wishes to perpetuate the family tradition: the three roses that appear on the label recall the motto "Sans varier" of the Counts of Vergy, carrying on "without changing" to express the excellence of their terroirs.

Grape: 100% Pinot Noir

Vineyard & Vinification Note:

The Domaine extends over 5 hectares from Gevrey-Chambertin as far as Chambolle-Musigny.

« Ruchots » relates to a place with enclosed rocks, called « roiches » in Burgundian patois. Les Ruchots are located in a former quarry.

Vines face east, south-east, at 260m elevation. They lie on limestone soils with rocks, marls, red silts and gravel. Les Ruchots are to the south of the village, at the limit with Chambolle, under the Clos de Tart and the Bonnes Mares. The parcel is sheltered from cold winds and benefits from a micro-climate which brings good ripeness. Here, the vines produce a lot of small grapes.

Location: Beneath the Clos de Tart **Surface area:** 0.5297 hectare

Age of vines: Planted from 1925 to the present day. **Yield:** 48 HL/Ha

From vine growing through to vinification, each process is balanced as a function of the vintage to enhance the complexity of this terroir.

Experiments in grassing-over are in progress in the parcels of Ruchots.

Certain vines have been scientifically selected to participate in the conservation of the genetic heritage of Pinots. Ageing is in oak barrels with one third of new oak for this appellation.



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Tasting Note: On the nose, aromas of red fruits together with jammy notes are developed. The palate is balanced, concentrated, well-rounded and silky. Its pleasant finish is gifted with great length.

Burghound: Aromas of plum and various dark berries are also trimmed in a discreet application of wood. The middleweight flavors possess an equally attractive mouthfeel is not quite the same mid-palate density, which is evident as the fine-grained tannins supporting the moderately austere finish are not as well buffered. **89-91 Points, January 2023**

Food Pairing: This wine goes very well with grilled red meats and white meats.