

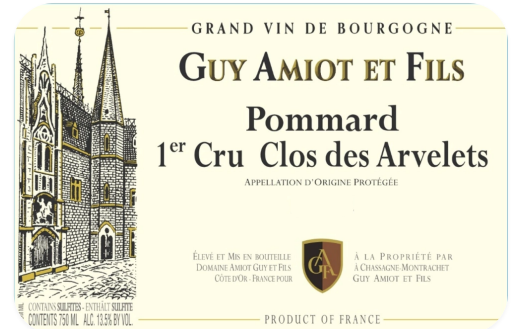
Domaine Amiot Guy et Fils

POMMARD 1ER CRU CLOS DES ARVELETS

Rouge - Premier Cru

Agricultural Method :

Lutte raisonnée



DOMAINE AMIOT GUY ET FILS

History

Domaine Amiot was created in 1920 by Arsène Amiot and then has been transmitted through 5 generations. In 1995, Fabrice and his brother Thierry took over the domaine. The advantage of this domaine is that they produce both red and white wines.

You have 2 cuvées reflecting an homage to their grand-parent.

Vines & Wines

Vineyards size
29 Acres (12 hectares)

Farming

The domaine is worked "Lutte raisonnée" (sustainable farming). In the vineyard, no herbicide. The soil is plowed. Vineyards are pre-pruned and then a huge work is done to make sure all branches are well placed between the wire and they "shave" them like that the energy given by the sap in for flower and the grapes. They also did a lot of research on design, quality of bottles, labels, cases; integrating the new rules on carbon value with the production and future.

Harvest:

The wines are hand-picked and assorted. They wait the full ripe for picking to get the maximum of concentration sugar but still keeping acidity to have an aging potential.

Winemaking:

Alcoholic is done in tank after a few days cold soak. Native yeast, some punching down and some pump over to extract fruit and color. Press gently. Put in barrel with 20% new oak barrels in their own cellar.

