

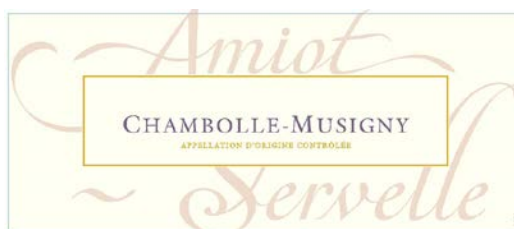
## DOMAINE AMIOT-SERVELLE

The history of this Domaine dates back to 1920 when it was founded by Clement Tachot in the village of Chambolle-Musigny. Throughout the 60s, 70s and 80s it was run by Clement's son-in-law Jean Servelle and was called Domaine Servelle-Tachot. In 1975 Jean's daughter Elisabeth married Christian Amiot, son of the famous Morey St. Denis producer Pierre Amiot. Christian began working at the Domaine with his father-in-law and, because Jean Servelle refused to use herbicides, Christian spent many backbreaking days in the vineyards each year armed with a hoe. When Jean passed away in 1989 it was Christian who was passed the torch and Domaine Amiot-Servelle was born. In 2003, because the vineyards had essentially been farmed organically for decades Christian decided to go 100% organic. All of his wines are certified organic as of the 2008 vintage. Today Amiot-Servelle remains the only certified organic producer in the village.



For the past 25 years Christian has maintained the same 7 hectares of historic family vineyards in Chambolle only adding a single additional hectare that he inherited from his father, split between Village Morey St. Denis and the two Grands Crus of Charmes-Chambertin and Clos St. Denis. Today there is also a small amount of Puligny-Montrachet produced from some purchased organic Chardonnay. But it is really the Chambolle-Musigny that Amiot-Servelle is famous for. They produce a village Chambolle from 2.3 ha of vines located mostly in the excellent lieu-dit Les Bas Doix underneath the 1er Cru Les Amoureuses. The Domaine makes 5 different premier crus starting with 3 tiny parcels in 1er Cru Derriere la Grange (0.26 ha), 1er Cru Les Plantes (0.39 ha) and 1er Cru Les Feusselottes (0.17 ha). Their largest holding of 1er Cru Chambolle, 1.27 ha, is in Les Charmes, a vineyard recognized as being the yardstick for classic Chambolle. The top producers make a wine that is medium bodied, ripe, juicy and elegant. Les Charmes does not produce Pinot Noir that can reflect the spices, roasted notes and intensity of some other Chambolle 1er Crus.

## CHAMBOLLE-MUSIGNY



**Varietal/Blend:** 100% Pinot Noir  
**Farming:** organic  
**Soil:** earthy scree and (Bajocian) limestone  
**Elevation / Exposure:** 250-300m / SE  
**Trellis System:** cordon de royat and Guyot  
**Ave. Year Vines Planted:** 1975-1980  
**Harvest Technique:** by hand  
**Fermentation:** gentle destemming (up to 80%) preserving whole berries; 5-6 day cold maceration (10°C) in stainless steel vats; must-pressings are kept separate till barreling  
**Agging:** 18 months in 20-30% new oak (cooperage: Remond, Berthomieu, and Taransaud); racked once after 12 months and bottled in March or April  
**Alcohol:** 13.0%  
**Yeast:** ambient  
**Fined:** no  
**Filtered:** rarely

“This wine is produced from the grapes of various vineyards all harvested at their optimum maturation stage and blended after devatting. It turns out to be very complex due to the different varied origins and different types of soils formed by the scree and colluvial deposits to be found in the comb.” From Amiot-Sevelle.com

**Country:** France  
**Region:** Burgundy  
**Vineyard:** selections from Les Bas-Doix (the majority), Les Danguerrins, Les Argillières, Les Drazeyes, Aux Croix, les Clos, Les Bussières, Les Cras.  
**Vineyard Size:** 2.4 hectares