

## Chassagne-Montrachet 1er Cru Les Caillerets 2020, Domaine Amiot

Price Code £120.00 CHAS680

Produced from two parcels of vines, planted on soil covered with large limestone rocks, that lie directly to the south of the winery, bordered by neat stone walls and gently sloping from the upper wooded reaches, down to the edge of the village. One parcel is now 85 years old, the other was replanted in 1985.

## Tasting Notes:

The nose is immense – powerful, concentrated and very fine. Tropical fruit, honey, tinned pineapple and crème anglaise lift from the glass. The palate is equally rich and powerful, with an intense concentration of tropical fruits, integrated oak (again, 1/3rd). The brooding sense of power returns again. Such is the concentration and complexity that this wine seems to offer, the palate goes on and on, building elements of toasted nuts, honey, caramel fudge, vanilla crème and intense minerality. All balanced and supported by the sharpest of fresh citrus acidity.



Guy Amiot et Fils Grand Vin de Bourgogne Chassagne-Montrach

1er Cru Les Caillerels

Elevel et mis en bouteille à la proprieté par de Chassagne-Montrachet, Côte d'Or, France pour SAR



FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	Aged in 33% new oak for 12 months followed by 6 months in cuve.
ABV	13.5%
Size	75cl
Drinking Window	Drink from 2023 through to 2032
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Chassagne-Montrachet
Туре	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2020
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Guy Amiot et Fils
Producer Overview	Domaine Guy Amiot's work springs from a long tradition begun in the 1920s under the direction of founder Arsène Amiot.
Closure Type	Cork
Food Matches	Try with a warm salmon with hollandaise or beurre blanc sauce or salmon fishcakes.