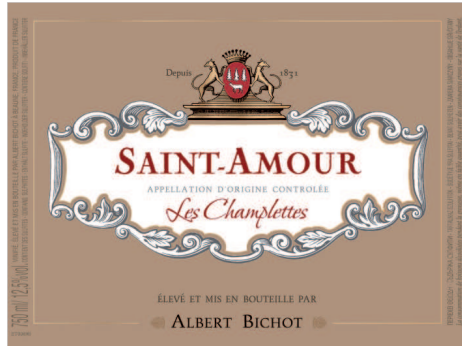


SAINT-AMOUR "LES CHAMPLETTES"



Beaujolais

The vineyard:
 Limestone granitic
 and schisteous soil

Gamay

Vinification:
 Temperature-controlled conical oak vats
 10 days

AOC Village

Ageing:
 100 % in vats
 8 to 9 months

Saint-Amour belongs to the great 10 wines of the Beaujolais wine region. This appellation is planted on the gentle slopes backing the Bessay mountain, orientated southeast towards the Saône river. The ground here is a complex combination of various limestones, granites and schists which provide the Gamay varietal the best chance to fully express its full potential of fruitiness and spice but equally well-structured. These are wines which will gain in power as they age.

Tasting notes

The nose of this Saint-Amour gently exhales notes of liquorice with a slight smoky hint, followed by fruity cherry aromas. The mouth is ample and supple with a full-flavoured yet subtle body enhanced by light peppery spicy notes. The finish is long and fruity.

Food/wine pairing

Taste this Saint Amour with cold cuts, grilled red meats or with light cheeses.

Serving and cellaring

Serve at 14°C. (57°F)

This wine should be enjoyed within 5 years.