

SAINT AMOUR 2020



- Appellation Saint Amour - Cru du Beaujolais
- Estate vines 1 ha
- Soil composition Siliceous clay
- Harvest Manual
- Average yield 40-50 hl/ha
- Varietal 100 % Gamay
- Average Vine Age 50 years
- Pruning Gobelet
- Density of Vines 8 000 vines/ha

Description

Lying on siliceous clay, sandstone and rose-coloured granite gravel with quartz and manganese, Saint-Amour is the gateway between the Mâconnais and the Beaujolais crus. The style favours expression and fruit. Appellation size: 323 ha

Winemaking

Traditional vinification with controlled temperature.

Tasting note

The nose is dominated by black fruits, such as blackberry and blackcurrant, with peppery notes. The mouth is supple and round with silky and elegant tannins. A very nice finish, dominated by black fruits flavours.

Suggested food pairings

Red meat, chicken liver terrine, freshwater crayfish.

Serving temperature

Between 12 & 14°C

Press review

Saint-Amour 2020 - 91 pts - James Suckling 2022

