

SAINT-AMOUR

"BELLE VUE"



GRAPE VARIETY :

100% Gamay Noir

VINE GROWING :

- Integrated viticulture with no use of insecticides.
- Plowing and grass growing on one row out of two to prevent the use of herbicides.
- Gobelet pruning
- Average age of the vines from 60 to 70 years

TASTING :

- Intense ruby colour
- A nose that reveals notes of black fruits and spices
- A supple and fruity palate with a nice balance between finesse and character

AGEING POTENTIAL :

2 to 5 years

TERROIR :

- Locality : Saint-Amour
- Lieux-dits: "La Folie", "La Grande Charrière", "Aux Places", "La Combe Périlleuse"
- Vines located on gentle slopes and South / South-East facing hillsides
- Clay-Granitic soils and old alluvial deposits

VINIFICATION AND AGING :

- Manual harvest
- Maceration : 12 days
- Destemming : 80%
- Pumping over / Punching the berries
- Aged from 8 to 9 months in thermo regulated stainless steel vats.
- Malolactic fermentation
- Bottle at the estate

FOOD AND WINE PAIRING :

Delicatessen, roasted red meat, lamb, poultry, dessert (fruit tart, strawberry ...)

SERVICE TEMPERATURE :

13 to 16°C

