

SAINT-AMOUR

"VIEILLES VIGNES"



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
- 10 000 ceps/hectares
- Average age of the vines from 60 to 75 years

TASTING :

- Intense ruby colour
- To the nose we have got red fruits, pepper and licorice aromas
- On the palate we have a fleshy wine with silky tannins and a nice balance between structure and finesse

AGEING POTENTIAL :

5 to 7 years

TERROIR :

- Locality : Saint-Amour
- Lieux-dits : "La Folie", "La Grande Charrière"
- Vines located on gentle slopes (5 %) with South/ South East exposure.
- Clay-Granitic soils and old alluvial deposits.

VINIFICATION :

- Manual harvest
- Maceration : 15 days
- Destemming : 80%
- Pumping over / Punching the berries
- Aged for 24 months in oak barrels
- Malolactic fermentation
- Bottled at the estate.

FOOD AND WINE PAIRING :

Game, delicatessen, beef cheek, coq au vin, leg of lamb

SERVICE TEMPERATURE :

14 to 16°C