

# TERROIRS ET TALENTS

## Grapes

100% Gamay

## Region/Appellation

Beaujolais

## Alcohol by volume

14.5%

## Residual Sugar

1.5 g/l

## pH

3.48

## Total Acidity

5.86 g/l

## Drinking Window

2025 - 2029

## Tasting Guide

A B C D E  
Light Medium Full

## Tasting note printed

22/05/2025

# Saint-Amour 2022 6x75cl

## Winemaker Notes

Indulgent nose with Gariguet strawberry, cherry and blueberry suffused with fragrances of violet, liquorice and white pepper. Full-bodied and juicy in the mouth.

## Vineyard

The vines are grouped around the property facing due south and south-east. They enjoy a wide diversity of terroirs, mainly with stony soil composed of sandstone, blue stone, clay and granite.

## Winemaking

The grapes are vinified in whole clusters or destemmed in cement vats. The ancestral 'chapeau grillé' technique used requires a special wooden grill to keep the 'hat' submerged. This gentle extraction helps provide structure whilst retaining the elegance of the terroir.

## Vintage

To summarise, we have experienced increased sunshine levels (50%), a healthy fruit set (7-10 clusters per vine), and excellent sanitary conditions.

## Food match

White meat, particularly bresse chicken

