

TERROIRS ET TALENTS

Grapes
100% Gamay

Region/Appellation
Beaujolais

Alcohol by volume
14.5%

Residual Sugar
1.3 g/l

pH
3.51

Total Acidity
5.56 g/l

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
05/08/2025

Saint-Amour 2023 6x75cl

Winemaker Notes

Nice, luscious fruit that brings letters of nobility to the Cru. 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 sand.

Winemaking

The grapes are either vinified in whole clusters or destemmed and processed in cement vats. The ancestral "chapeau grillé" technique utilizes a special wooden grill to keep the grape skins submerged, which is referred to as the "hat." This gentle extraction method helps to provide structure while preserving the elegance of the terroir.

Vintage

The 2023 Saint-Amour vintage in Beaujolais experienced a warm and dry summer, leading to early harvests and the potential for concentrated fruit flavors, resulting in wines that balance freshness and ripe fruit.

Food match

Bresse chicken or, more generally, white meat, pork filet mignon or langoustines. VEGGIE: Pad Thai

