



ORIGIN :

Beaujolais, France

GRAPE-VARIETY :

Black Gamay with white juice

WINE AGE :

20 to 60 years.

SOIL :

Area situated between the siliceous-clayey soils of the "Maconnais" and the granite of the "Beaujolais".

FERMENTATION :

Maceration of full bunch of grapes during 8 to 10 days followed by pressing and maturing in tanks or large old barrels for 4 to 5 months.
No filter and filtrate before bottling.

SAINT-AMOUR

SITUATION

This delightfully named cru is the northernmost outpost of Beaujolais, in the "Saône-et-Loire" region.

The **SAINT AMOUR TRENEL** comes from the "Domaine des Champs-Grillés".

TASTING

A profound ruby in hue, this Saint Amour opens up in the glass to reveal pleasing notes of ripe red fruit. (redcurrant, cherry). The first impression is frank, supporting by tannins which still are astringent but which in a few months will go in softening .

This SAINT AMOUR will be ready to drink after 5 or 6 months after the setting out of the bottle, but can easily wait 2 to 4 years.

HOW TO DRINK AND SERVE

Served at the right temperature 14-15°C (57-59°F) it goes beautifully with poultry, game birds and red meat.