

# SAINT-AMOUR

## TRADITION DU BOIS DE LA SALLE

### 2023

LE GUIDE  
HACHETTE  
DES VINS



At the northern end of the Beaujolais, Saint-Amour-Bellevue gives birth to a cru with an enchanting name. Its vines, which are mostly located at an altitude of 250 m, are planted on granite and clay-siliceous soils, pebbles and shale beds. This diversity produces gourmet, elegant and seductive wines.

#### COMPOSITION - PRODUCTION

**TERROIR :** Silty clay soils and recent alluvial basins of the Saône.

**GRAPE VARIETY :** 100% Gamay with white juice

**VINIFICATION :** Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 10 days – temperature control at 27/28°. Bottling February/March.

#### TASTING

Very expressive scents of small red fruits such as blackcurrant, raspberry to which combine some spicy nuances give the tone. The mouth is endowed with a beautiful material, balanced and greedy, a real pleasure for the palate.

**APPEARANCE :** Intense and brilliant cherry red.

**NOSE :** Open on fruity notes.

**MOUTH :** Round, greedy raised in the final by silky tannins.

#### SERVICE

**FOOD & WINE PAIRINGS :** White meats and roasted poultry.

**SERVING TEMPERATURE :** 14° -15°

**AGING POTENTIAL :** 3 - 5 years

