

SAINT-AMOUR

RESERVE DES PIERRES

2024

The appellation Saint-Amour is one of the smallest appellations of the Beaujolais and the northernmost. «Les Pierres» is a climate in the town of Saint-Amour characterized by a beautiful minerality in the wines.

COMPOSITION - PRODUCTION

TERROIR : Overlooking the Mâconnais basin, Cru Saint-Amour is known for the diversity of its soil. Coming from three places-called composed of clay, granites and pebbles of sandstone (À la folie, Vers l'église, Côte de Besset) this reserve presents a beautiful structure between fruit and generosity.

GRAPE VARIETY : 100% Gamay with white juice

VINIFICATION : Manual harvest – Vatting in whole bunches – carbonic maceration: +/- 10 days – temperature control at 26/30°. Bottling February/March.

TASTING

This Saint Amour evokes a real aromatic bouquet of flowers like rose and violet accompanied by black fruits. The mouth is built on fine tannins and an elegant material raised by a touch of minerality.

APPEARANCE : Deep garnet purple.

NOSE : It opens with notes of black fruit and flowers sprinkled with peppery touches.

MOUTH : Complex and elegant, it expresses all the terroir with a mineral finish.

SERVICE

FOOD & WINE PAIRINGS : Poultry and blanquettes.

SERVING TEMPERATURE : 15° -16°

AGING POTENTIAL : 3 - 5 years

