



Wine: Saint-Amour
 Producer: Cave des Grands Crus Blancs
Médaille d Argent Concours de Macon 2012
 Vintage: 2011
 Grape: Gamay 100%
 Alcohol: 13%

Vinification & maturing

The grapes have been picked by hand. They have immediately been put (without taking the stalks off) into a closed vat where the alcoholic fermentation took place. The skin, stalks and seeds have then been pressed and blended with the free run juice. The wine then matured in stainless steel vats to keep all of its aromatic freshness.

Tasting notes

The colour is deep red. Notes of red and black fruits aromas (blueberry, blackcurrant, cherry,) and spices as well (pepper) and even floral notes (peony).
 Mild, silky and fruity. A full bodied and round wine with a good length.

Food pairing

Game and poultry. Meat in sauce.

Serving temperature

12-14°C

(Indeholder sulfitter)

