

TERROIRS ET TALENTS

Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

14.00%

Residual Sugar

1.4 g/l

pH

3.56

Total Acidity

5.46 g/l

Drinking Window

2024 - 2028

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

22/02/2025

Saint-Amour 2020 6x75cl

Winemaker Notes

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.

Winemaking

The grapes are vinified in whole clusters or destemmed in cement vats. The ancestral 'chapeau grillé' technique used requires a special wooden grill to keep the 'hat' submerged. This gentle extraction helps provide structure whilst retaining the elegance of the terroir.

Vintage

A relatively dry and mild winter combined with a warm start to spring led to an early bud burst. We escaped spring frost on the 1st and 2nd of April with temperatures of -2 °C. Our vineyards were not impacted because the soil was dry. After a few cooler days in mid-May, flowering was quickly over, under ideally dry and warm weather. The summer started well but with a significant water deficit. July 2020 was the third driest July since 1964 (after 1993 & 2015). Fortunately, there was a significant rainfall on the 15th of July followed by a heat wave from the 20th of July with a few storms around the areas of Saint-Amour and Juliéna. Yet, there were big disparities in rainfall from one village to another. Both heat waves that were recorded from July 25th to August 2nd and from August 10th to 21st, followed by 2 days of strong southerly wind which withered or even parched some grapes, especially the ones with western exposure. Rainfall on 29th and 30th August arrived just at the right time to fill the grapes just before harvest. The resulting grapes were beautiful, the vineyards were very healthy and the vines completed phenolic maturation peacefully. The harvest continued with sunny days and cool nights. Perfect conditions to allow for a good or perhaps even great vintage.

Food match

Grilled and Roasted Red Meats

White meat, particularly bresse chicken

