

TERROIRS ET TALENTS

Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

14.5%

Residual Sugar

1.5 g/l

pH

3.48

Total Acidity

5.86 g/l

Drinking Window

2025 - 2029

Tasting Guide



Tasting note printed

02/04/2025

Saint-Amour 2022 6x75cl

Winemaker Notes

Indulgent nose with Gariguettes 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

To summarise, we have experienced increased sunshine levels (50%), a healthy fruit set (7-10 clusters per vine), and excellent sanitary conditions.

Food match

White meat, particularly bresse chicken