

## SAINT-AMOUR

**Grape variety:** Gamay

**Colour:** Red

**Terroir:** Beaujolais; granitic siliceous-clay soil; southeast facing

**Vine age:** 50 years old

**Tending:** Integrated, eco-friendly approach, sodded bands between the rows of vines

### VINIFICATION

Hand picking, strict sorting  
Traditional method  
10 to 15-day whole bunch vatting  
Bottling on the estate, light filtration

### MATURING

For a minimum of 6 months, partly in enamel-lined vats and partly in barrels

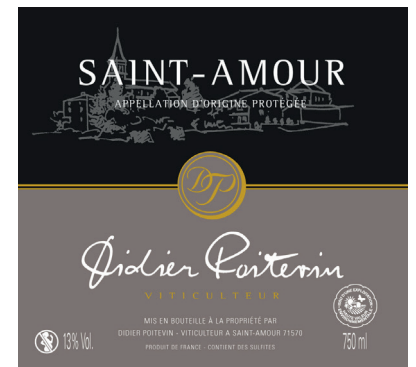
### TASTING

**Eye:** Crimson red robe  
**Nose:** Red berry fruit and floral notes  
**Palate:** A seductive, fleshy, refined and voluptuous wine

### SERVING

**Serving temperature:** 11-13°C/52-55°F

**Wine and food matches:** Ideal with red meat, poultry, delicatessen meats and cold cuts



### Contact

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