



TRENEL

BENE FACIT ID QUOD BENE AMAT

VIN DU BEAUJOLAIS

SAINT-AMOUR

**Appellation:**

AOP Saint-Amour

Grape Variety:

Gamay noir à jus blanc

This Cru, with its lovely romantic name, is the most northerly of the Beaujolais Crus, as its vineyards are located almost entirely in the Saône-et-Loire department. Saint-Amour covers 310 hectares in the commune of the same name, making it one of the smallest of the Beaujolais Crus.

Soil:

At the junction of the Mâconnais' clay-silica soil and the Beaujolais' granite.
Eastern exposure.

Vinification:

10 to 12 days maceration (50% whole bunches), then pressed and aged in stainless steel vats for 6 to 7 months.
No fining but a light filtration.

Tasting notes:

Appearance: Elegant, deep ruby-red hue.

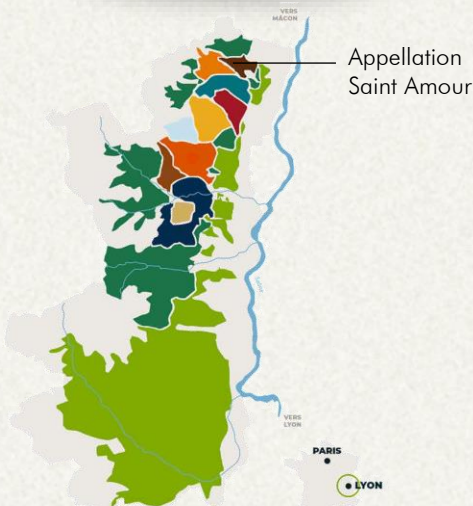
Nose: Intense, complex notes of ripe fruit including blackberries, raspberries, cherries and redcurrants with hints of liquorice and leather.

Palate: Well-balanced, underpinned by soft, silky tannins derived from the clay soil and a freshness that provides structure, followed by a long and spicy finish.

Serving suggestion:

Serve between 14-16°C. Ageing potential of 5-10 years.

Food wine pairing: Enjoy with a casserole of pork cheek, Beef carpaccio, Onion tart or soft cheeses.



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