

Beaujolais



## SAINT-AMOUR

### Origin

Beaujolais, France

### Grape variety

Gamay Noir

### Age of the vines

20 to 60 years

### Soil

Area situated between the siliceous clayey soils of Mâconnais and the granite of Beaujolais.

### Wine-making

Maceration of full bunch of grapes during 10 to 12 days followed by pressing and maturing in tanks for 4 to 5 months.

Unfined and light filtration.

### Situation

The delightfully named Cru is the northernmost outpost of Beaujolais, in the Saône-et-Loire region.

The Saint Amour Trénel is produced on two parcels known as “Paradis” and “les Capitans”.

### Tasting

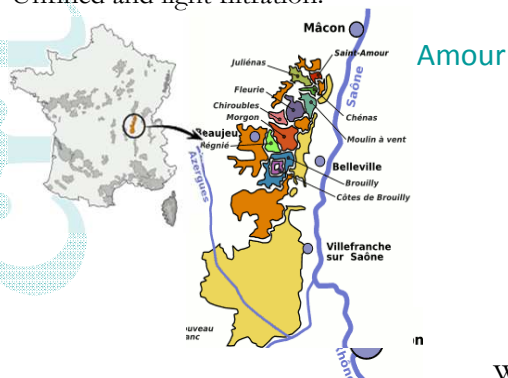
A profound ruby in hue, this Saint Amour opens up in the glass to reveal intense and complex notes of ripe red fruits, like raspberry, cherry and redcurrant, with hints of liquorice and leather.

The first impression is frank, supported by silky tannins, given by the clayey soils of the vineyards, and a structuring freshness. The finish is long and charming.

### How to drink and serve

Served at 15° to 16° C, it goes beautifully with game, red meat, fillet of duck breast or grilled lamb.

Good wine for ageing, it can easily wait 10 to 15 years.



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