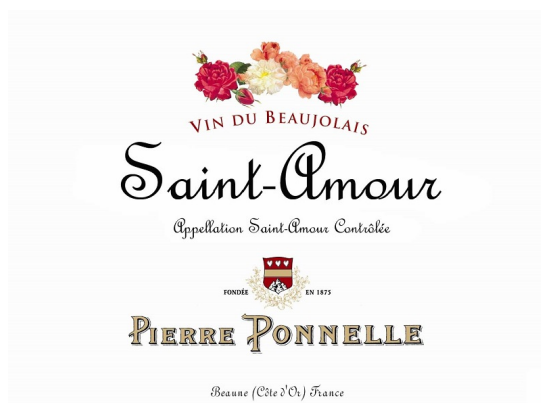


SAINT-AMOUR



TERROIR

From its granitic and clay schist soils Saint-Amour gives, two types of wine with sparkling ruby red robes, fruity and floral flavours. The Cru will be tender with very characteristic and complex red fruit, peony and peach aromas resulting from short maceration. The best time to enjoy them is within 12 to 15 months, or Powerful, fattier, full-bodied and stamped with kirsch, spice and mignonette aromas. They will reach their peak around 4 to 5 years after the harvest depending on the vintage.

TASTING

Beautiful ruby color with purplish reflections.

A pleasant nose with aromas of red and black fruits, some notes of kirsch, spices and reseda.

A fine and well-balanced wine, a tender and harmonious body.

FOOD MATCHING

Eggs with mushrooms, stuffed guinea fowl, Bresse chicken, pork cheek stew in red wine.

REGION	Beaujolais
TYPE	AOC
LEVEL	Village
GRAPES	Gamay
SERVICE TEMPERATURE	12°C
AGING POTENTIAL	6 years
COLOR	Red

Find this wine on our website

WWW.CVA-BEAUNE.COM

> page <https://www.pierre-ponnelle.com/b/aE>

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