

2020 CHATEAU de SAINT AMOUR



WINE DATA Producer

Chateau de Saint-Amour

> Country France

Region A.O.C. Saint-Amour

Wine Composition
100% Gamay
Alcohol
14%
Total Acidity
5.8 G/L
Residual Sugar
1.7 G/L
pH
3.49

DESCRIPTION

The 2020 vintage reveals a brilliant garnet color. It has great aromatic intensity, with notes of black cherry and ripe red berries. The volume, and roundness, of the Gamay grape are present on the palate. Heady and tasty, this wine offers a smooth texture with fine and silky tannins.

WINEMAKER'S NOTES

The southwest-facing vineyards of the Estate include 49.4 acres, where most of the vineyards are more than 20 years old and trellised in the traditional Gobelet style. Harvest is conducted manually, in whole bunches. Semicarbonic maceration and malolactic fermentation takes place in temperature-controlled stainless-steel vats. The wine sees no oak.

SERVING HINTS

This wine is a great match for rich foods, such as filet mignon, beef bourguignon poultry with mushrooms, and aged cheeses.

INTERESTING FACT

Saint-Amour is the northernmost Beaujolais Cru, and the smallest. The "romance" of wine is especially pronounced in this region by virtue of its name. The Siraudin family owns the Estate.