

GEORGES DUBOEUF CHÂTEAU DE SAINT-AMOUR 2017



Description:

The 2017 Chateau Saint-Amour presents a brilliant garnet color. Delicate aromas of red and black fruits like cherry – with floral notes like rose. Pleasantly rich and structured, with silky and unctuous tannins. Persistent finish.

Winemaker's Notes:

The southwest-facing vineyards of the Estate include 20 hectares (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. Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless-steel vats. The wine sees no oak.

Interesting Facts:

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 and has been aligned with Les Vins Georges Duboeuf for many years.

Serving Hints:

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

PRODUCER:	Georges Duboeuf
COUNTRY:	France
REGION:	A.O.C. Saint Amour
GRAPE VARIETY:	100% Gamay
ALCOHOL %:	13.5%
RESIDUAL SUGAR:	1.6 g/l
pH:	3.45
ACIDITY:	5.58 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.89	13.78	10.47	12.24	5x11	81562902798-3	2081562902798-7

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