

SAINT AMOUR



Saint Amour, the wine which has a charming name, is the northern cru of the Beaujolais.

This small appellation is spread on 280 hectares and grows on calcareous soil. The latter gives the wine a mineral taste that goes along well with the Gamay.

SAINT AMOUR

THE PRODUCER:

Paul SPAY, the Mayor of Saint Amour, is one of the most important producers. The main part of the familial estate spread over 13 hectares circles the old village of Saint Amour. Other plots of vineyard are located higher above the hills of Juliéas.

CARACTERISTICS OF THE PRODUCTION:

- Grape variety: black gamay with white juice
- Age of the vineyard: 50 years
- Surface: 7 Ha
- Exposure: South
- Soil: clay and chalky

VINIFICATION:

- Manual grape-picking
- The whole grapes are gathered in vats (no crushing, no destemming).
- Controlled temperature
- 8-day-fermentation

WINE-MATURING:

- Maturing in stainless steel tanks (10% in oak barrels)
- Racking
- Filtration
- Bottling in spring

CHARACTERISTICS OF THE WINE:

- Visual aspect: bright red, vivid
- Nose: spicy, mineral touch, kirsch, flinty smell
- Tasting: supple and fresh, harmonious, acidity, tannin, rounded
- Main characteristic: supple and well-balanced
- Ageing: 1 to 5 years
- Temperature: 15°C
- To be served with veal and goat cheese