

CHÂTEAU DE SAINT AMOUR SAINT-AMOUR 2022

AOC Saint-Amour



TASTING NOTES: The 2021 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.

VITICULTURE: 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 Goblet style.

VINIFICATION: 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.

FAMILY: 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.

PRODUCER: Château de Saint Amour

REGION: AOC Saint-Amour

GRAPE(S): 100% Gamay

SKU: GDSASA227

ALCOHOL: 12.5%

TOTAL ACIDITY: 6.27 G/L

RESIDUAL SUGAR: 1.7 G/L

pH: 3.47