

SAINT AMOUR

Coeur Rouge



Located on clay-siliceous soils, sandstone and granite gravel, Saint Amour is at the crossroads between Mâconnais and Beaujolais Crus. His style favors expression and fruit.

Cultivated area : 323ha

Recognized AOP in 1946



Intense and deep red color.

Delicate and suave nose of aromas of black fruits such as cherry, blackberry. In the glass, stewed red fruits as we like them in this Saint Amour appellation.

Warm palate backed by melted and silky tannins, very good length in the mouth



Grapes picked at full maturity

Harvested by hand exclusively

Red granite terroir on sandy soils

Manual pruning known as in a cup

Grape variety 100% black Gamay with white juice



Roasted free-range poultry and pan-fried wild mushrooms

Milk-fed veal stew with its polenta

Monkfish stew with bacon and zucchini mousseline



Served between 15 et 17°C

Potential aging between 4 and 5 years in the cellar

