

Saint amour

DE TOUT CŒUR



Located on siliceous and clay soil, granite sandstone and gravels, Saint Amour is at the crossroads between the Mâconnais and the Beaujolais Crus. Its style favors expression and fruit.

AOP cultivation area: 323ha



With a bright deep garnet robe, red fruits and blackberries, the “Saint Amour cru” is fleshy and concentrated, supported by silky tannins, it blossoms harmoniously with the taste where it offers aromas of cassis and blackberries.



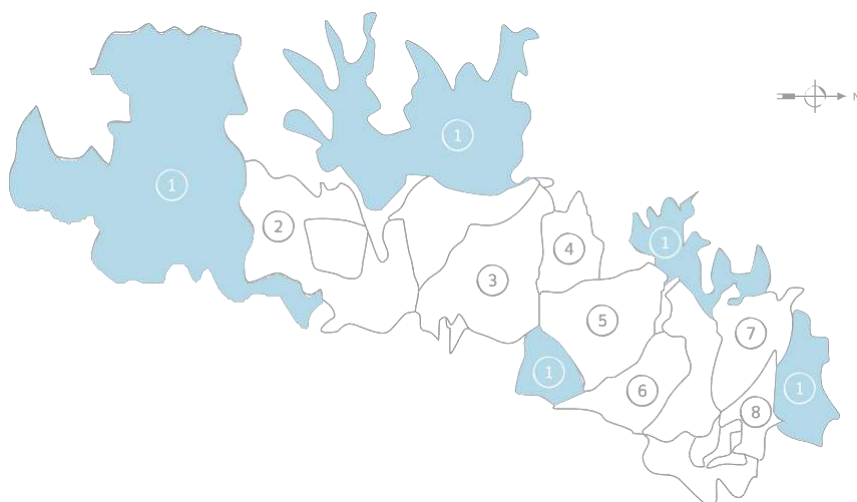
Mature grapes, manually-harvested of vines of about forty years, exclusively on Gamay grapes variety.



Roasted poultry, blanquette of veal
Or cheese platter.



From 12 to 14°C,
Keeping between 4 to 5 years in cellar.



- ① BEAUJOLAIS- VILLAGES
- ② BROUILLY
- ③ MORGON
- ④ CHIROUBLES
- ⑤ FLEURIE
- ⑥ MOULIN-À-VENT
- ⑦ JULIENAS
- ⑧ SAINT-AMOUR