



Origins

We all recognise that this most Northern Cru bears a name which is gentle to the ear and to the heart. It is the wine of poets and lovers. If it did not exist, life would be a little less charming. The village of Saint Amour gives its name to this wine. Before that, a long time ago during Gallo-Roman times, a centurion named Amor belonging to the Thébaine Legion, stationed in the Valais region of Switzerland and famous for his Christian faith suffered martyrdom. In all evidence, the ways of lovers, with their pleasures and sorrows, are rarely easy. Today the wine of Saint Amour shows two faces, according to the soil composition and indeed the vinification technique.

Grape varietals

Black Gamay with white juice.

Terroir

The slighty slopes are the results of a strong alteration of old rocks. The extraordinary diversity of this cru can be explained by the presence of the two juxtaposed flaws: the limestone and the granitic soils.

Vine and soil

Vineyard age: 47 years old.

Yield: 56 hectoliters per hectar

A rigorous plot selection is made on single estate.

Vines are planted on sandy soil, with old pebbly soils. They are pruned « en gobelet ». They are managed with sustainable farming methods. It gives a extraordinary complexity to the Gamay wine!

Vinification and maturing

Harvesting started on 10th September 2019.

The harvest is collected by our partner-growers, and then placed in a concrete vat by gravity.

“Burgundy-style” vinification, the grapes were 100% whole bunches. The fermentation maceration which lasted 2 weeks with cap-punching, over-pumping and racking. A plot selection has been realized, and each cuvee is vinified separately.

A part of the wine is aged in vat on fine lies.

The wine is aged 11 months in tank.

Bottled in April 2020 with a light filtration.

24 650 bottles in total.

Food and wine pairing

Poultry with cream and morrels pairs perfectly with this Saint-Amour.

Tasting notes

Deep red-ruby colour with bluish reflections.

This wine offers a delicate nose of very riped and slightly candied black fruits, such as blackcurrant and blueberry.

The taste is spicy and even cherry in brandy with a touch of black chocolate. Enjoy tasting this well-structured Saint-Amour, which has soft tannins, a pleasant texture and a great long-finish.



Serving suggestions

It would be recommended to appreciate this wine quite fresh, between 15 and 18°C. (59-65°F.), in order to be seduced by the complexity of its aromas.

Ageing potential

This Saint-Amour is full of charm in its youth. It can also be aged more than 5 years.

Vintage : 2019

Gamay all the way

Harvesting took place in uncharacteristic 30°C heat and a blazing sun. Analysis showed good balance. The first juice promises excellent qualitative potential, with good sugar levels, nice acidity, and good pH. The Gamay was general in magnificent condition, apart from some sunburn here and there. The color index is not very high, but is nonetheless higher than for the 2016 vintage. The grapes are rich, sweet, and aromatic. The bloom is firm and thick. Tasting the must is a delight! It is superb raw material, but alas, yields are low. The juice is already giving off delicious aromas of pêche de vigne and quince, then after a days, raspberry, cherry, and griotte.