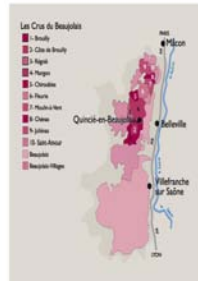




BEAUJOLAIS



## SAINT AMOUR LES PÊCHERS

**Surface:** 280 hectares  
**Location :** Saint Amour  
**Appellation :** Saint Amour  
**Grape variety :** black gamay with white juice  
**Harvest :** by hand  
**Vinification :** traditional with semi-carbonic fermentation  
**Ageing :** in vats



### History

The northernmost cru of the Beaujolais, Saint Amour is a village located on the border of the granitic soils, suitable for good red wines, and the chalky ones, best for the Chardonnay grape. The very charming hamlet of Saint Amour would go back to Roman times, when a warrior, Saint Amateur, converted himself to catholicism and founded a monastery.



### Terroir

The northern part of the Beaujolais region, ranged over the lower slopes of the granitic hills wich border it to the west, produces the ten famous « Crus du Beaujolais » (from the lightest to the most tannic): Chiroubles, Brouilly, Saint-Amour, Régnié, Côte de Brouilly, Fleurie, Juliéna, Chénas, Morgon and Moulin à Vent.

They represent a quarter of its production, and are the region's finest wines. They are produced solely from the Gamay grape and have « Appellation Contrôlée » status.

The Beaujolais winemaking is unique and combines ancestral methods with modern technique, combining a traditional fermentation and a semi-carbonic maceration. This results in the characteristic and very appealing red fruit and floral aromas, and an exceptional soft and juicy fruitiness on the palate.



### Wine

- Color: This wine offers a vived ruby red color.
- Nose: The wine offers a lively spicy aroma with cherry and kirsch touches.
- Mouth: The taste is irresistibly delicate, light and harmonious.



### To be served with

Must be served cold between 54°-56°F.  
 A good companion to fowl and cheese.

Ready to drink but can be kept 3-4 years.