



SAINT-AMOUR 2007 “3 Terroirs”

Grande Exception Monternot

Age of the vines: 50 to 70 years

Surface area: 1.2 hectares

Location: Saint-Amour

Yield: 50 hl / hectare

Appellation: Saint-Amour. The grapes come from 3 different vineyards: “Les 2 Chênes”, “Arcérons haut”, and “Arcérons bas”

Soil type: siliceous clay and clay coated granitic stones

Varietal: Gamay

Harvesting: by hand on 8 September 2007

Vine density: 10,000 vines / ha, trellised

Vinification: Fermentation lasted 15 days.

Ageing: 75% in oak barrels, 25% in stainless steel
8,810 bottles



History

Saint-Amour is the most northern of the Beaujolais crus. It is said to have derived its name from that of a Roman soldier who was converted to Christianity and founded a monastery set on a peak overlooking the valley of the Saône River. The touch of romanticism suggested by its name (*amour* = love) makes this a much sought-after wine. Winegrowers propose it as a wine for lovers on Valentine's Day.



Terroir

The commune of Saint-Amour is located where the red wine-producing granitic soils meet the limestone soil that is best-suited to Chardonnay. The siliceous clay soil is intermixed with clay coated stones that originate from granitic rock and arkose (Triassic sandstone).



Wine

Visual: Beautiful, intense ruby red in colour.

Nose: Fruity, with aromas of black cherry and well-integrated oak.

Palate: This is a well-balanced wine that is bold at first, and soft and round on the mid-palate. Overall, this is a charming wine with highly pleasing flavours of black cherry and vanilla.



Food and wine pairing

The perfect match for coq au vin made with Beaujolais wine. Serve chilled, between 13 and 15°C.

Saint-Amour is best enjoyed while young. However, it may be cellared for 2 to 5 years.