



SAINT-AMOUR 2006 «3 Terroirs»

Grande Exception Monternot

Surface : 1,2 hectares

Location : Saint Amour

2006 Yield : 50 hl/hectare

Appellation : Saint-Amour. Comes from 3 different named vineyards : «Les 2 chênes, Arcérons haut, Arcérons bas»

Soi type : Siliceous clay and clay-coated granitic stones.

Grape variety : Gamay

Harvesting : Manual

Vine density : 10,000 vines/ha, trellised

Vinification : 6 days of pre-fermentation cold maceration followed by a 13-days fermentation

Maturing : 25% in stainless steel and 75% in oak barrels



History

Saint-Amour is the most northern of the Beaujolais crus. Saint-Amour is said to have derived its name from a Roman warrior, Saint Amateur, who, after being converted to Christianity, founded a monastery on a peak overlooking the Saône river valley. The touch of romanticism evoked by its name makes this a very much sought-after wine. Wine-makers propose it as "lovers' wine" for the occasion of Valentine's Day.



Terroir

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



Wine

Colour : Intense garnet in colour

Nose : Notes of vanilla with pleasing aromas of oak, roasted notes and candied fig.

Palate : Powerful attack, well-rounded with hints of vanilla. A very full-bodied wine on the palate with soft, silky tannins. Well-integrated oak along with flavours of spices, cumin in particular, result in beautiful overall balance.



Serving suggestions

Saint-Amour may be enjoyed while young. However, it may be kept for 2 to 5 years. It goes very well with chicken in cream and morel mushroom sauce as well as with cheese.

Serve between 13 and 15°C.

