



Saint Amour 'Petit Besset'

2019

Grape variety: 100% Gamay (plantation: 1960) **Surface area:** 1.2 ha

Yield: 31 hl/ ha

Soils: East hillside with sandstone scree soil.

Type of growing: Organic (certification underway)

Winemaking: Harvesting by hand, 12 days carbonic maceration in whole bunches, indigenous yeasts. 12 months ageing: 25% in old casks, 75% in vat. Total SO₂: 45 mg/l.

Tasting notes:

Pretty cherry red hue.

Lovely floral nose of peonies interwoven with the delicate scents of rose petals.

On the palate: this Saint Amour shows loads of freshness, with fresh, juicy redcurrant notes.

Food and wine pairing suggestions: tuna tataki with sesame & balsamic vinegar, grilled chicken skewers with herbs or a nice endive, grapefruit & crab salad.

