



Saint Amour 'Côte de Besset'

2019

Grape variety: 100% Gamay (plantation: 1960) **Surface area:** 0.5 ha

Yield: 31 hl/ ha

Soils: East hillside with piedmont and alluvial soils.

Type of growing: Organic (certification underway)

Winemaking: Harvesting by hand, 10 days carbonic maceration in whole bunches, indigenous yeasts. 6 months ageing in an enamelled steel vat.

Total SO₂: 27 mg/l.

Tasting notes:

Deep ruby hue.

Gorgeous nose of cherries with kirsch and stone fruit.

On the palate: a lovely, full and nervy body, interwoven with smooth notes of prune and undergrowth.

Food and wine pairing suggestions: duck breast with three peppers, braised guinea fowl with butternut purée or some Ossau-Iraty appetizers to surprise and delight your friends!

Cellaring potential: 5 years

