



## Saint Amour 'Mont Besset'

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2019

**Grape variety:** 100% Gamay (plantation: 1973) **Surface area:** 1 ha

**Yield:** 22 hl/ ha

**Soils:** East hillside with shallow sandstone soils

**Type of growing:** Organic (certification underway)

**Winemaking:** Harvesting by hand, 12 days carbonic maceration in whole bunches, indigenous yeasts. 12 months ageing in old casks. Total SO<sub>2</sub>: 62 mg/l.

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### Tasting notes:

Bright ruby hue.

Gorgeous nose of ripe, juicy red berries.

On the palate: cherry dominates and blends with discreet notes of undergrowth on the finish, giving great elegance to the tannins and a nice length to this Saint-Amour.

Food and wine pairing suggestions: rib of beef with its marrow, a mushroom puff pastry with potatoes or, as a starter, with a nice selection of country hams!

Cellaring potential: 5 years

