





Burgundy, Cave de Fleurie, AOC Saint-Amour, Rouge

AOC Saint-Amour, Beaujolais, France

1927 It was on this date that the winegrowers of Fleurie got together to sell their first Beaujolais grapes. Since then, successive families have pursued their commitment to the Cave de Fleurie: the elders have built and developed the image of our winery, with strong, important personalities who have left their mark and helped the whole Beaujolais region to progress. Marguerite Chabert, President from 1946 to 1984, was one of them.

PRESENTATION

The Cave de Fleurie has 280 members.

It cultivates 300 Ha in 13 Appellations (Fleurie, Moulin à Vent, Chiroubles, Chénas, Juliénas, St Amour, Régnié, Morgon, Brouilly, Bourgogne Blanc, Beaujolais Blanc, Beaujolais and Beaujolais-Villages)

It is the leading producer of the Fleurie Appellation d'Origine Contrôlée.

TFRROIR

Granitic and siliceous clay soils, gravel and schist layers.

WINEMAKING

At the end of maceration, the fermented grapes are gently conveyed to the presses on a conveyor belt system.

AGEING

Each cuvée is aged in vats to preserve the fruit potential and freshness of future wines; the most structured cuvées spend several months on lees, in oak barrels or in foudres

VARIETAL

Gamay 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

A sparkling garnet-red color with violet highlights characterizes this Saint-Amour. The warm nose opens with intense notes of black fruits such as blackberry and blueberry, followed by hints of licorice. The long, delicate palate reveals crisp, greedy tannins.

FOOD PAIRINGS

It's the perfect accompaniment to a sausage to share.

