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Saint Amour "old vines"

Red wine - 13.5% vol. - 750 ml - Vines from 40 to 70 years old.

Reasoned agriculture

Annual production: 20,000 bottles approximately

Varietal: 100% Gamay noir à jus blanc

Production area: 4.50 hectares

Exhibition : South

Location: (terroir) Côte de Besset and Pressins

Soil: Sandy soil or on deeply weathered granite.

yield: 50 hl/hectare (10,000 vines/ha)

Traditional semi-carbonic whole bunch vinification

We seek to produce the best of each of our appellations according to the climatic characteristics of the vintage. Our primary objective lies in obtaining local wines that best characterize our protected designations of origin.

Our plots are harvested manually and vinified separately in cement vats. The carbonic maceration lasts 9 days with regular punching down and pumping over in order to work as much as possible to extract the phenolic matter from our grapes. The malolactic fermentation is carried out then the Saint Amour is matured 6 months before bottling.

Winemaker's tasting: A ruby color. An irresistibly perfumed wine with aromas of red fruits, marked by raspberry, strawberry and gooseberry. On the palate, the wine is drinkable and fruity. Its beautiful balance and its harmony on the red fruits make this Saint Amour, a red wine with immediate pleasure with tension. To keep all the complexity of the fruit, we invite you to drink this wine within 2 years and up to 5 years for lovers of cellar-aged wines.

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By Arnaud Briday



DOMAINE DES CHERS 69840 JULIENAS - FRANCE
contact@domaine-des-chers.fr - Tel: 06 75 54 61 40



Alcohol abuse is dangerous for health. Know how to consume in moderation

Beal. Notice

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