



LOCATION:
France > Beaujolais
> Saint Amour

VARIETY:
Gamay

WINEMAKER:
Alexandra de Vazeilles



SCIENCE

ABV: 14.32%

SUGARS: < 1 g/l

TOTAL SO₂: 50 ppm

TOTAL ACIDITY: 2.90 g/l

Château des Bachelards Saint Amour

EXPERIENCE

NAME: Saint Amour is the name of the most northern Cru village in the Beaujolais appellation. The saint of love.

CHARACTER: With refined aromatics of red cherry skin, flowers of peony and rose, and a savory touch of leather and balsamic. The palate is supple with good length and tension striking balance between acidity, thin tannins, and pleasurable drinkability.

ENJOY WITH: Chicken, salmon, duck, quail, other game birds and the traditional, coq au vin.

BEST RESULTS: Serve at 60-65° F, allow the wine to breathe up to 30 minutes before serving.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, wild indigenous yeast fermentation in concrete vats. Maceration for 26 days, without carbonic influence or thermovinification.

ELEVAGE: 24 months in larger neutral barrels and wooden casks.

FINING & FILTERING: No fining or filtering, vegan.

SULFUR: Sulfur is added in small quantities after MLF and at bottling.

SOURCE

FARMING: Certified organic and biodynamic without irrigation, planted with cover crops of vetch and radish, fruit trees, and a diverse ecosystem of farm animals, bees, and herbs for the biodynamic homeopathic sprays.

LAND: 3 hectares, mid-slope facing south between 900 and 1,000 ft. a.s.l., with decomposed pink granite and calcareous clay, with a dense granite bedrock similar to Côte-Rôtie.

VINE: Selection massale, up to 80 year old vines with high density and very low yields, trained Gobelet with various clonal types.

HARVEST AND PRODUCTION: With harvesting and sorting by hand from all estate fruit, 400 cases produced.

