



CUVÉE CLASSIC



Printemps Intense
SAINT-AMOUR 100% GAMAY



VINEYARD

Grape variety: Gamay

Age: more than 60 years

Soil: Granite, Clay, Limestone and Schists

Training system: Gobelet

It's essential to keep the terroir unspoiled to make it possible to express at its best. That's why we work in a sustainable way with a rigorous inputs control.

WINE MAKING

Harvesting: Hand made with selecting in the plots.

Vatting: Semi-carbonic and traditional fermentation between 10 to 12 days with temperature control.

Ageing: 5 months in stainless steel tanks.

TASTING

Color: Dark red.

Nose: Peaches and raisins notes.

Mouth: Full flavored, long, suave and round tanins.

SERVICE

16 - 18 C. To pair with a « pavé de bœuf », a mushrooms omelette, a lamb « tajine » or just with goat cheese and tomatoes verrines.

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