



Louis Latour

MAISON FONDÉE EN 1797

SAINT-AMOUR 2023

- REGION Beaujolais
- GRAPE VARIETY Gamay
- VILLAGE Crus du Beaujolais

The Vine

- AVERAGE VINE AGE 50 years
- SOIL Siliceous clay
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 8 to 10 months ageing in stainless steel vats.
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Saint Amour is one of the 10 great wines of the Beaujolais Crus, but also the smallest appellation (only 5% of all the crus). The village of Saint-Amour-Bellevue is located in the Saône-et-Loire, at the northern edge of the Beaujolais (12km from Mâcon). This charming Beaujolais village, named for a Roman soldier 'Amor' who escaped death by converting to Christianity, celebrates Cupid at every turn, The perfect wine for St Valentine's Day!

Our Saint Amour comes from the place known as "Côte de Besset" which borders the appellation Juliéna. The plot is one of the highest in altitude, facing east with steep slopes of non-calcareous stony deposits.

Wine tasting

- TASTING NOTE Our Saint Amour 2023 is a lovely wine with fresh and appealing red fruit aromas, hints of peony, and an interesting minerality drawn from the mainly granite soils.
- CELLARING POTENTIAL 5 years
- FOOD PAIRING Poultry - red meat - mature cheeses
- SERVING TEMPERATURE 13-15°

