



Domaine des Pins

Classification :



Village

Région : Le Beaujolais

Cépage : gamay



Température de service :
16°C

Durée de conservation :
3 to 6 years

Saint-Amour (Red)

Le Beaujolais - gamay

Origine

Saint-Amour is the northernmost of the Beaujolais *crus*. Located at the foot of the village, Domaine des Pins takes its name from a drive of ancient pine trees located behind the building. The domaine covers 6 hectares of very varied soils. The most notable are the sandstone in "La Folie", the deep marl in "Les Piocheux" and the sand in "La tête de Bonet". The vines are grown according to "reasoned" (sustainable) principles.

Vinification

The harvesting is carried out by hand, which allows the grapes to be rigorously sorted. The domaine remains a bastion of traditional Beaujolais vinification. The grapes are sorted, destemmed and go into vat for the fermentation. The wines are then aged in centuries-old casks for 6 to 9 months.

Notes de dégustation :

This wine has a limpid ruby hue with purplish tints. It is surprising for the intense, complex aromas found on the nose: red currants and raspberries marry with hints of herbs (thyme, rosemary), peonies and sweet spices. The wine is very expressive on the palate: smooth and soft at first on entry, before revealing a crunchy, powerful and well-built character. The aromas found on the nose come through again in a dazzling, long-lasting final bouquet.

Mets d'accompagnements

The wine can be kept for 3 to 6 years depending on the vintage. Served at around 16°C, it is ideal with *charcuterie*, white meats and mature cheeses