



MOMMESSIN

FONDÉE EN 1865

Les Grandes Mises

SAINT-AMOUR

APPELLATION SAINT-AMOUR CONTRÔLÉE

2018

HISTORY

The name of the northernmost cru of the Beaujolais sounds good to the ears and touches the heart. Saint-Amour is a village located on the border of the granitic soils and the chalky ones. Its name is inspired by a roman centurion, called Amor, who refused to take up arms against Christians, because of his own faith, and became a martyr. This wine is made for poets and lovers.

TERROIR

The slight slopes are the results of a strong alteration of old rocks. The extraordinary diversity of this cru can be explained by the presence of the two juxtaposed flaws: the limestone and the granitic soils.

VINE AND SOIL

Grape variety: black Gamay

Vineyard age: 47 years old.

Yield: 48 hectoliters per hectar

A rigorous plot selection is made on single estate.

Vines are planted on sandy soil, with old pebbly soils. They are pruned « en gobelet ». They are managed with sustainable farming methods.

It gives a extraordinary complexity to the Gamay wine!



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Bottled in October : 22 900 bottles in total

HARVEST

Harvesting started on 4th September 2018

VINIFICATION & AGEING

The harvest is collected by our partner-growers, and then placed in a concrete vat by gravity.

“Burgundy-style” vinification, the grapes were 100% whole bunches. The fermentation maceration which lasted 2 weeks with cap-punching, over-pumping and racking. A plot selection has been realized, and each cuvee is vinified separately.

A part of the wine is aged in vat on fine lies.
The wine is aged 11 months in tank.

Bottled in October 2019 with a light filtration.

22 900 bottles in total.

WINE

Deep red-ruby colour with bluish reflections.

This wine offers a delicate nose of very riped and slightly candied black fruits, such as blackcurrant and blueberry.

The taste is spicy and even cherry in brandy with a touch of black chocolate. Enjoy tasting this well-structured Saint-Amour, which has soft tannins, a pleasant texture and a great long-finish.

AGEING POTENTIAL AND SERVING

This Saint-Amour is full of charm in its youth. It can also be aged more than 5 years.

Poultry with cream and morrels pairs perfectly with this Saint-Amour. It would be recommended to appreciate this wine quite fresh, between 15 and 18°C, in order to be seduced by the complexity of its aromas.



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