



Since 1865, the spirit of Mommessin has consisted of a Beaujolais soul and a Burgundian heart that define a style that is fruity, powerful and very close to its roots. The Mommessin spirit stands out for the alliance of two winegrowing regions - Burgundy and the Beaujolais, two cultures that make our wines distinctive and appealing.

Origins

We all recognise that this most Northern Cru bears a name which is gentle to the ear and to the heart. It is the wine of poets and lovers. If it did not exist, life would be a little less charming. The village of Saint Amour gives its name to this wine. Before that, a long time ago during Gallo-Roman times, a centurion named Amor belonging to the Thébaïne Legion, stationed in the Valais region of Switzerland and famous for his Christian faith suffered martyrdom. In all evidence, the ways of lovers, with their pleasures and sorrows, are rarely easy. Today the wine of Saint Amour shows two faces, according to the soil composition and indeed the vinification technique.

Grape varietal

Black Gamay with white juice.

Terroir

The slighty 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

Vineyard age: 47 years old.

Yield: 56 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!

Vinification and maturing

Harvest started on September 2021, the 18th. The Gamay grapes were collected by our partner-growers, and then placed, with 100% whole bunches (without destemming), in concrete vats by gravity for a "Burgundy-style" vinification. The maceration lasted 2 weeks with cap-punching, over-pumping and racking.

According to the plot selection, each cuvee was vinified separately. The wine was then aged in tank on fine lies.

A first bottling was made in March 2022 with a light filtration : 28 800 bottles in total.

Tasting notes

This great wine from the Beaujolais area shows a ruby red dress with violet reflections and aromas of black fruit (cherry and blackcurrant) to the nose.

In the mouth, it is spicy, with complex aromas, an ample structure, silky tannins and a fine long finish.



Vintage : 2021

A very small harvest but a success !

The harvest 2021 was spread out over three weeks and finished around October 6th in vineyards with later ripening. First tastings revealed very fruity, fine, elegant, flattering and soft wines.