



FAMILLE
CHERMETTE



PIERRE-MARIE CHERMETTE

Saint-Amour
CRU DU BEAUJOLAIS
Les Champs-Grillés



The Saint-Amour is the most northern of the Beaujolais, located in the village of Saint-Amour 12km South of Mâcon. It dominates the valley of the Saône and the Bresse. Very flowery on the nose. A balanced wine with a beautiful body and complex aromas of red fruits. It is the wine of the lovers' day, Valentine's Day!



VINES & TERROIRS :

Grape Variety : Gamay

Color : Red

Vintage : 2024

Age of vines : 65 years

Terroir : Siliceous granites, notably pink in color, with friable schists.

Type of culture : Sustainable agriculture with HVE3 Certification, pruning Gobelet.

Type of harvest : Manual harvest

Density feet/ha : 10 000

Surface : 2 ha

Yield : 50 hL/Ha

Number of bottles : 10 000

% vol alcohol : 13 %



AGING & VINIFICATION :

Vinification : Traditional vinification of Beaujolais with whole bunch : half carbonic maceration with two pumping per day, maceration from 10 to 12 days in concrete tanks with indigenous yeasts.

Aging : 5 months in old oak tuns "foudres".

Cellaring: 1 to 10 years. Peak between 1 to 5 years.



TASTING NOTES :

Eye: ruby color with purple highlights, shiny appearance

Nose: aromas of various red fruit as well as perfumes of flowers such as violets.

Palate: a pure and straight wine that is very well balanced in both perfume and tannin. The schistose granite gives it a beautiful material with silky tannins. The fruit reveals itself with abundant notes of red fruits The finish is lingering.



MATCHING IT WITH FOOD :

The balance of this wine allows it to ally with many dishes. All red and white meats as well as cheeses. **Serving temperature:** 15 °C

www.chermette.fr

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SARL au capital de 37.500 €