

# SAINT-AMOUR

## « Les Tines »

A refined and balanced wine



Domaine de Gry-Sablon

### 🍇 Secrets of the Cuvée

You could sum up this unique and magical wine thus:  
“Saint-Amour, scribed by the pen, uttered by the heart.”

The name of this cuvée has a double origin; the place name of where one of the plots is and the name of the wooden barrel that used to be used to transport grapes from the vines to the press.

This cuvee dons an intense ruby robe and boasts a complex and seductive nose where red fruit notes and floral violet and iris aromas intermingle.

The fruitiness comes though elegantly on the palate, making up a fleshy and rounded body.

This Saint-Amour combines tenderness and harmony.

This cuvée won the Prix Bacchus at the Mâcon St Vincent competition in its 2009 vintage.



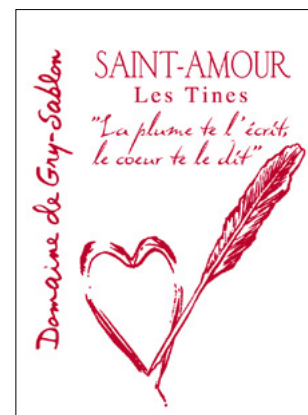
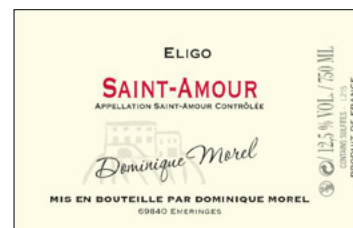
### Dishes

Rabbit galantine, sausage in brioche, poultry liver terrine, foie gras macaroon, capon in cream, roast chicken, feathered game, ham and lentils, roast pork, veal cutlets in cream sauce, white meat, spaghetti bolognaise, strawberry soup.



### Serving

|                        |  |
|------------------------|--|
| Serving temperature    | 15 °C  |
| Optimal tasting        | between 6 months and 7 years   |
| Winemaker's suggestion | - between 6 months and 3 years for its tender, fruity side.<br>- between 3 and 7 years for full maturity, entre 10 et 14°C |
| Cellaring temperature  | between 10 and 14°C  |



## Fact sheet

### Appellation history

Saint-Amour is said to have had its birth in the conversion to Catholicism of a Roman warrior, St Amateur, who founded a monastery on a rocky peak overlooking the Saône Valley.

Louis Dailly, one of the appellation's most energetic defenders, was behind the creation of Cru Saint-Amour on 8th February 1946.

### The Vines

Grape variety: Gamay Noir

The estate's first Saint-Amour harvest: 2005

Vineyard sites:

Clay, granite and schist make up this terroir, but it is obvious that the many ochre brown stones scattered across the surface of this terroir characterise it visually.

The vines are trained using goblet pruning and are planted at high density (8 500 vines / ha).

Integrated vinegrowing techniques used.

Average plot age: over 45 years old.

### Vinification

La récolte manuelle bénéficie de la vinification The hand-picked grapes are given the best of traditional Beaujolais vinification using 70% whole bunches and 30% de-stalked grapes.

Maceration lasts 7 to 8 days.

Temperature regulation of our stainless steel vats means that we can generally vinify without the use of sulfite.

The wine is matured on fine lees for 5 to 6 months in stainless steel vats.

After natural cold stabilisation, bottling is carried out on the estate.

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