



P. FERRAUD & FILS



SAINT-AMOUR

Appellation d'Origine Protégée

P. FERRAUD & FILS CUVÉE ENSORCELEUSE



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Clay-siliceous

Vinification & ageing

Traditional and semi-carbonic maceration

Tasting notes

Originally, its robe is more sparkling ruby red. It becomes purple after a few years of bottling. Its nose releases delicate aromas of red fruits, peony, and sometimes peach or apricot. In the mouth, this very fruity wine, particularly pleasant, gains in power with time.

Food & wine pairings

This Saint Amour "Cuvée Ensorceleuse" pairs perfectly with eat dishe with sauce and strong cheeses.

Serving temperature 13 °C

Ageing potential 4 to 6 years

Story

This charming wine is the most northern of the Beaujolais Crus since its vineyard is located almost exclusively in Saône et Loire, close to the Mâconnais. A Roman legionnaire named Amor, is said to have left his name to the village of Saint-Amour. In 286, he escaped a massacre that killed many of his companions who, like him, had refused to march against the Christians. Refugee in Gaul, the soldier became a missionary. Today, a statuette placed near the church pays tribute to him. Rather than focusing on one estate, we have chosen to combine a selection from several winegrowers, choosing from their cellars, the most representative blend of the appellation. In a nod to "Saint-Amour" and more particularly to the name "Amour", we wanted it to be "Enchanting" for your palates.

