



CHÂTEAU BONNET *La Chapelle de Guinchay, France*

SAINT-AMOUR 2016

VIELLES VIGNES (CRU DU BEAUJOLAIS)

BC Hosp ~~\$26.99~~ **\$18.99** +205936 Wholesale ~~\$23.24~~ **\$16.36** (SPEC)



Silver Medal
IWC 2017



Bronze Medal
Decanter 2017

Saint-Amour is the only cru to be fully harvested in the Saône et Loire province. The total area is 320 hectares, and considered one of the smallest, but famous Crus owing to its romantic name. This elegant and supple wine has a complex floral bouquet, and charms the palate with with fruity and floral notes. Excellent with Coq au Vin and other fowl and wild game, white meats and cheeses, it also may be consumed on its own. Drinkable immediately, it will also improve with cellaring.

The 2016 Saint-Amour is excellent when paired with fowl, poultry, pork, cheeses, root vegetables and wild mushrooms. Very versatile with a variety of *cuisine provençale*, it's drinkable on its own but will improve with cellaring for up to 7 years.

Operating since 1630, the **Château Bonnet** family estate extends over 20 ha through Chénas, Juliéas, Moulin-à-Vent and Saint Amour in the heart of **Beaujolais** in southern Burgundy. Vines have been cultivated using sustainable farming since 1999. Grass and flowers are planted between rows for natural pest control and all viniculture, harvesting and vinification is 100% manual.

Technical Data

Gamay Noir 100%, manually harvested and processed, yield: 45 hl/ha

Average Age of Vines: 55 years

Vinification and ageing: Semi-carbonic maceration, fermentation 10 to 14 days, 6 mo-1 yr in ss

Ageing Potential: 3-7 years

Soil: Silica sand (contains porphyry, shale, diorite and manganese) from alluvial granite

Residual Sugar: < 2 g/l

13% alc./vol.

Case 12 x 750 ml



Choice Import Agencies



+205936

