D^OMAINE SAINT AMANT

Grangeneuve 2019



50% Grenache - 30% syrah - 10% carignan - 10% Viognier

A southern Rhône wine with the elegance and freshness of a northern wine. Serve at 15 degrees, having opened 2 hours beforehand.



AOC Beaumes de Venise red Location : Suzette Country : France



Fermentation and maceration long, grenache, syrah, carignan and viognier all together. Temperature control. Indigenous yeasts



Terroir : Small limestone and marl terraces from the Trias era, right on top of the AOC Beaumes de Venise area, at an altitude between 1200 and 1800 feet



Age : 50 to 90 years Yield : 32HI/ha Maturing : I year in wooden tuns over 15 years old



Harvest 100 % manual, by a small family team



Meats in sauce, bourguignon, game birds, cheeses



Tasting balance complexiity power

"Its fragrance is reminiscent of garrigue while its richness in the mouth gives it a pulpy and juicy fruit, with supple tannins..."

La RVF - December 2021

« Gourmet is the word that gathered the most votes for this wine with very Mediterranean accents (garrigue, rosemary, juniper) with juicy tannins and a lovely finish of blackcurrant and smoke. »

Les 5 du Vin - December 2021

 « Deep purplish-blue. Expressive, distinctive nose combining fruity, floral, mineral and peppery tones.
The attack on the palate is ample with mouth-coating tannins and appealing mineral and spice-dominant flavours.
Huge potential. »

Gilbert & Gaillard 2019