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CUVÉE NATHALIE 2015

To be served between 15° et 16°C, after decanting it 3 hours earlier.

Dense, velvety and spicy, this cuvée keeps at least 15 years and is ideally paired with all red meats, game, truffles.

Country/Region :	France – Southern Rhône Valley
Appellation :	Red Beauges de Venise
Terroir :	Rocky éboulis and well drained soils at an altitude of 1.800' (600m)
Cépages :	90% syrah, 10% grenache
Vendanges :	100% hand picked, only perfectly ripe and mature grapes are used.
Vinification :	Long and traditional vinification, soft extraction of aromas and tanins. Natural yeast. T° controlled.
Elevage :	18 months in french oak barrels, 60% of which are new.
Rendement :	25Hl/ha
Production totale :	2.500 bt



« Black cherry, liquorice, spice and cinnamon nose. The palate is oaky and quite glossy with dry tannins and a long finish. »

Decanter 2018 – 88/100

« Crimson with purple-blue. Concentrated nose gradually revealing floral and fruity scents with a black olive note. The palate is ample, full-bodied, generous and soft with intense Syrah varietal expression. Still young. Needs more time to deliver complexity.»

Gilbert & Gaillard 2017 - 90/100