

DOMAINE
SAINT AMANT
VIN DE FAMILLE

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CUVÉE NATHALIE 2016

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 Beaumes de Venise
Terroir :	Rocky éboulis and well drained soils at an altitude of 1.800' (600m)
Cépages :	90% syrah, 10% viognier
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 :	24 months in french oak barrels, 30% of which are new.
Rendement :	25Hl/ha
Production totale :	1.800 bt



« Opaque, black hue tinged with ruby. Fine spicy, toasted oak on the nose with black stone fruit presence and condiments. Very mature, juicy palate with upfront tannins, restrained warmth and delicate oak. Assertive Rhone style .»

Gilbert & Gaillard 2019 - 91/100