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## GRANGENEUVE 2016

To be served at 15°, having opened the bottle 2 hours earlier.

Elegant, straightforward, very digest, this vintage combines in a subtle balance freshness, gourmandise and full round mouth . Grangeneuve will age 10-15 years.

Pairs perfectly with red meat, game birds, cheese.

<b>Country/Region :</b>	France – Southern Rhône Valley
<b>Appellation :</b>	Red Beauges de Venise
<b>Soil Type:</b>	Small limestone and clay terraces from the Trias era, right on top of the AOC Beauges de Venise area, at an altitude between 1200 and 1800'.
<b>Grape varieties :</b>	50% grenache, 30% syrah, 10% carignan, 10% viognier
<b>Harvest :</b>	100% manual, by a small family team – late September.
<b>Vinification :</b>	Vinification and maceration, all grapes together in T° controlled 20 years old oak tanks. Spontaneous AF and MF.
<b>Maturing :</b>	One year in same old oak tanks.
<b>Yield :</b>	38 Hl/ha
<b>Total production :</b>	16.000bt including 1.200 magnums (150cl)



*« Bright crimson with dark purple tints. Lovely nose of red fruits, blueberry, fine spices and a touch of garrigue. Fresh, rich, joyful palate with liquorice, fine-grain tannins and intense, precise, delightful aromas. Hides powerfulness well. Great future ahead ».*

***Gilbert & Gaillard 2017***