

DOMAINE
SAINT AMANT
VIN DE FAMILLE

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GRANGENEUVE 2017

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.

Country/Region :	France – Southern Rhône Valley
Appellation :	Red Beauges de Venise
Soil Type:	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'.
Grape varieties :	50% grenache, 30% syrah, 10% carignan, 10% viognier
Harvest :	100% manual, by a small family team – late September.
Vinification :	Vinification and maceration, all grapes together in T° controlled 20 years old oak tanks. Indigenous yeast, spontaneous AF and MF.
Maturing :	One year in same old oak tanks.
Yield :	32 Hl/ha
Total production :	12.000bt



"Perfumed with hints of mulberry, fig, Victoria plum and spice, then a palate of harmonious fruit and a cooling, textured freshness." 93/100 **Decanter 2020**

« Dark-hued with young, purple-blue tints. The nose is very young, dense and tightly-wound with backward aromas. Lovely attack on the palate with a very silky tannin backbone. Aroma is subtle then becomes more intense through to the delicate, spicy finish" 92/100 **Gilbert & Gaillard**