Wijnfiche

Domaine Saint Amant - Grangeneuve | Beaumes de Venise France (RHONE) — 2020

Vinification

Harvesting is done by hand, by a team from the family. A long maceration of all grapes together, in a large oak barrel of 20 years old. This is where the alcoholic fermentation and malolactic fermentation start spontaneously. After fermentation, the wine matures for 1 year in the same barrel.

Year specific information

Platinum Decanter Awards 2017: Best Southern Rhône Red

Taste

Dark ruby-red tinged with crimson. Black fruits are accompanied by toast and pepper touches on the nose. The palate is lively yet silky to start with sun-kissed flavours. The full freshness of the Mistral wind is delivered on the finish in this distinctively Rhone-style wine

Food pairing

Meat - red | Cheese - cheese patter | Feathered game | Duck

General information

Type: Red wine
Grape varieties: Grenache (50%), Syrah (30%), Viognier (10%), Carignan (10%)
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 14-16 °C
Taste profile: Smooth juicy

