

# Les Sources d'Agapé Saint-Amour "Petit Besset" red 2023



**Product price:**

**€102.00**

**Product features:**

Area: BEAUJOLAIS

Winemaker: Arthur LOTROUS

Vintage: 2023

Appellation: Saint-Amour

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: gamay

Alcool: 13,5

## **Product short description:**

A juicy Saint-Amour that showcases the fruit of gamay. The first from this AOP that we are so fond of, unanimously selected alongside its big brothers, "Côte de Besset" and "Mont Besset". This young winemaker, extremely serious, is destined for a great future. It's certain. If only he could produce a bit more in the future, for now his few vines won't be enough...

## **Product description:**

**PRESENTATION OF SOURCES D'AGAPE**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

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**Technical sheet written by the domaine :**

**Appellation :** Saint-Amour

**Grape variety:** 100 % Gamay (planted: 1960)

**Area:** 1.2 ha

**Yield:** 31 hl/ha

**Soils:** East-facing slope on gravel scree.

**Type of farming:** Organic (in the process of certification)

**Vinification:** manual harvest, 12 days of carbonic maceration with whole clusters, indigenous yeasts.

**Aging:** 12 months: 25 % in old barrels, 75 % in tank.

**Total SO2:** 45 mg/l.

**Tasting notes:** Beautiful cherry red color. Lovely **nose** with floral notes where peony mingles with the delicate scents of rose petals.

On the **palate:** a lot of freshness for this Saint Amour, with notes of fresh and juicy redcurrant.

Food-wine pairing suggestion: a sesame and balsamic vinegar tuna tataki, grilled herb chicken skewers, as well as a beautiful endive and grapefruit salad with crab.