

Les Sources d'Agapé Saint-Amour "Côte de Besset" red 2023



Product price:

€132.00

Product features:

Area: BEAUJOLAIS

Winemaker: Arthur LOTROUS

Vintage: 2023

Appellation: Saint-Amour

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: gamay

Alcool: 13,5



Product short description:

A full-bodied and lively Saint-Amour, where notes of prunes and undergrowth harmoniously blend. Already perfect in 2025, it will keep until 2028 without any issues.

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 piedmont soil and alluvium.

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

Vinification: manual harvest, 10 days of carbonic maceration with whole clusters, indigenous yeasts.

Aging: 6 months in enamelled steel tank.

Total SO2: 27 mg/l.

Tasting notes:

Deep ruby color.

Very nice nose of cherries with kirsch and stone fruits.

On the palate: a beautiful ample and lively texture, where notes of prunes and undergrowth harmoniously blend.

Food-wine pairing suggestion: a pink duck breast with three peppers, a braised guinea fowl with butternut purée, and Ossau-Iraty appetizers to surprise your friends!

Aging potential: 5 years