

copy of Les Sources d'Agapé Saint-Amour "Mont Besset" red 2023



Product price:

€85.50

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

Product short description:

In one of its first vintages, the 2020, it was **THE** wine chosen among 160 samples for the gala dinner of the Best Sommelier in the World 2023 in Paris. It is **THE** great cuvée of the domaine, aged for 12 months to bring depth and finesse. A very great wine for the future from one of the best terroirs of its AOP.

Product description:

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

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

Mont Besset in Saint-Amour is a bit like Côte du Py in Morgon. The crème de la crème!

So here it is. 160 samples, 40 selected, 1 chosen. That's the summary of the beautiful story that unfolded for our young winemaker Arthur Lotrous with his very young **Sources d'Agapé** at the "Best Sommelier in the World" competition, which took place in Paris in early 2023. The Mont Besset 2020 from our new Vigneron d'Exception was the chosen one, standing alone against the 159 others tasted for the events of the Best Sommelier in the World competition! Selected as the red wine for the gala dinner on Sunday, February 12, 2023. The only one. Huge, right?

The 2023 vintage is the next one as there was no production in 2021 and 2022 due to frost and hail. It is very, very good as well!

Technical sheet written by the domaine:

Appellation : Saint-Amour

Grape variety: 100% Gamay (planted: 1973)

Surface: 1 ha

Yield: 22 hl/ha

Soils: Upper east slope on shallow sandy soils.

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 in old barrels.

Total SO2: 62 mg/l.

Tasting notes: Bright ruby red. Very nice nose of well-ripened and juicy red fruits.

On the palate: cherry dominates and combines in the finish with subtle notes of underbrush, giving

great elegance to the tannins and a beautiful length to this Saint-Amour.

Food-wine pairing suggestion: beef rib with marrow, mushroom and potato croustade, and as a starter, try a nice assortment of country hams!

Cellaring potential: 5 years