



PACAUD VIGNERONS



SAINT-AMOUR

« .G » 2025

Certifié par FR-BIO-01
AGRICULTURE FRANCE



VARIETY

100% Gamay - vines 10 years old.

VINEYARD

Parcels of 18.50 ares in the commune of Saint-Amour.
South-facing.

SOILS

Very deep silty clay.

VINIFICATION

Harvested by hand, followed by semi-carbonic fermentation in whole bunches for approximately 7 days with 2 pumpings over every day. Vinification without sulphur using indigenous yeasts.

AGEING

After pressing, matured in stainless steel vats without sulphur, racked when clear. Unfined, unfiltered and unsulphured.

TASTING NOTES

- 👁️ A deep red colour with garnet highlights.
- 👃 Elegant, with aromas of crushed strawberries and subtle peppery notes.
- 🍷 Balanced and full-bodied, with aromas of dark fruit and a lovely freshness that gives way to hints of white pepper a few minutes after opening.

FOR YOUR TASTING



Quantity produced
1200
BOTTLES



Serving temperature
BETWEEN
12° AND 16°C



Ageing
5 YEARS



Alcohol content
13%

