

BEAUJOLAIS

SAINT AMOUR: DOMAINE MATRAY

Domaine Matray

TASTING NOTES

Rich red fruit aromas and flavours that combine suppleness and finesse with the ardour and elegance that made its name.

WITH FOOD

Pork

VINTAGE 2023/2025

REGION Beaujolais

APPELLATION Saint Amour

GRAPES 100% Gamay

KEEPING Drink within 5 years of bottling.

VITICULTURE Uses High Environmental Value Farm products in production

VINIFICATION The harvest takes place in mid-September. All the grapes are picked manually as the Beaujolais semi carbonic winemaking process requires that the bunches be whole. Pressing is after 8 days of vatting, followed by malo-lactic fermentation and maturing in vats.

BOTTLE 75cl

VOLUME 2023 - 14.0%, 2025 - 13.0%

