

Saint Amant 2021

Côtes du Rhône rouge Bio – 14,5%

No added sulphites



Grape varieties

80% Syrah, 20% Grenache

The domain

The family farm estate on 7.5ha of vines. Located 10km from the Pont du Gard.

The plots located around the village have been organically farmed since 1973.

The farm produces olives, olive oil and various fruits on 3 ha, from May to October. Cherries, apricots, peaches, nectarines, apples, pears, persimmons and table grapes are also grown organically.



Terroir

Clay-limestone hillside soils. Plot selection dominated by limestone scree assembled with a few rolled pebbles. Mediterranean climate.

Winemaking

Mechanical harvest, destemmed vinified in concrete vats, without sulphite. Pressing with pneumatic press. Aged in concrete and stainless steel vats for 6 months.

Tasting

The dark red color announces a concentrated wine. The nose expresses aromas of overripe fruits and spices. The mouth is velvety with a beautiful aromatic power and powerful tannins.

Aging : 5 years