



CHÂTEAU des BACHELARDS

SAINT-AMOUR 2022

The Château des Bachelards vineyard was created by the Benedictine monks of Cluny around 1100. Today, it extends over 12 hectares, solely farmed organically and biodynamically, in keeping with this monastic heritage. The absence of chemicals in the soil for 16 years, combined with biodynamic practices, allow the terroirs to fully express themselves in the wines of Bachelards. The very old Gamay vines, only red grape variety in Château des Bachelards, blossom beautifully on our acidic granitic soils.

The Saint-Amour from Château des Bachelards comes from mid-slope, south-facing plots. The terroir is decomposed black granite with veins of loess and clay. The deep soil gives the wine surprisingly dense tannins and great uprightness. This is a Saint-Amour built for ageing, but already ready to drink in its youth.

APPELLATION: Saint-Amour AOC

ALCOHOL : 13.5 %

GRAPE VARIETY: Gamay

VITICULTURE: Organic certified FR-BIO-15 and biodynamic certified by Demeter and Biodyvin. High density (10,00 vines/hectare), very old Gamay vines under massal selection. Agroforestry and plant cover in the vineyards for biotope balance and biodiversity. Hand-picked fruit at optimum maturity in 16kg boxes only. Very low yields of around 30 hl/ha.

VINIFICATION AND AGEING : Reception of grape harvest by gravity, destemming, vinification in raw concrete vats, 28-day vatting time, 18-month ageing in French oak casks in order to preserve its freshness and to consolidate its substance. Indigenous yeasts only, no carbonic or semi-carbonic maceration, no thermovinification.

TASTING NOTE : This Saint-Amour 2022 is characterized by its elegance. A brilliant garnet-red color, the nose is a bouquet of subtle flowers, mingling orange and violet. On the palate, the attack is greedy and silky, enhanced by astonishing tension and great persistence. The finish is dazzlingly pure, fresh and graceful. This wine is unique, it belongs here.

WINE & FOOD PARING : The Saint-Amour from Château des Bachelards is traditionally the lovers wine and the wine for love but it goes far beyond to also be the great meals wine. It will beautifully pair a roasted chicken, a guinea fowl or a quail. More generally, it is also the wine that will enhance white meats and fine sauces. It will also find a nice pairing with chard, pumpkin or a potato gratin.

PRESS RANKINGS:

94/100 Stuart Pigott for James Suckling : "Enticing nose of red fruit and violets with a hint of minty freshness. Good concentration, a wide spectrum of berry aromas and stacks of fine tannins make this a very impressive wine for Saint-Amour cru. I love the mid-palate richness and the really long, elegant and silky finish. The hint of bitterness helps lift the medium to full body."

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Fleurie I Saint-Amour I Moulin-à-Vent I IGP Comtés Rhodaniens I Beaujolais Blanc