



Domaine de Lucie Beaujolais - Saint-Amour

Vineyard

Saint-Amour is the northernmost cru of the Beaujolais, located in the Saône-et-Loire region. Domaine Sainte Lucie was founded in 1979 by Michel Fabre, whose modern approach to wine-making combines a unique technique with the preservation of the estate's authenticity. Its gently sloping hillsides face east-south-east towards the nearby Saône river and the altitude varies from 250 to 470 metres.

Wine-making

Vinification is traditional, the grapes are harvested by hand and the wine is matured in cement vats. Tasting The wine is light, fresh and well-crafted, with aromas of fresh fruit and hints of violets. This is a lively, easy-drinking Saint-Amour.

Serving suggestions

Serve at 13-15°C. Enjoy with a boeuf bourguignon, pot-au-feu, rack of lamb or coq au vin.

Grape variety : Gamay

Taste and flavour: Light and fruity

Alcohol content : 13

Allergen : Sulfites