



Saint-Amour Domaine des Sablons

History and terroir :

Five generations of the ADOIR family have succeeded each other. It's currently the turn of Daniel ADOIR and his son to grow the vines on these sandy soils, hence the name "Domaine des Sablons". High planting density means that the grapes are small and produce rich, concentrated wines. The entire harvest is vinified on the Estate by a well-known vinifier, Monsieur Jean-Michel ROUX.

Tasting :

This wine has a delightful, brilliant ruby colour. Fine and well-balanced, it has retained all the fruit of the Gamay grape, with kirsch aromas. This Saint Amour has a tender, harmonious body. We recommend tasting this wine at 13-14 °C.