

tel. +33 (0) 490 629 925 www.domainesaintamant.com contact@saint-amant.com

GRANGENEUVE

To be served at 15°, having opened the bottle 2 hours earlier. Elegant and very digest wine which benefits from the high altitude of the vineyard (1500'): fruit and freshness combine with silky tannins, gourmandise and full round mouth. Grangeneuve will age 10-15 years. Pairs perfectly with red meat, cheese.

Country/Region: France – Southern Rhône Valley

Appellation: Red Beaumes de Venise

Vineyard: 32 acres family run vineyard, in the heart of the

spectacular Dentelles de Montmirail

Soil Type: Small limestone and clay terraces from the **Trias era**,

right on top of the AOC Beaumes de Venise area, at an

altitude between 1200 and 1800'.

Grape varieties: 50% grenache, 30% syrah, 10% carignan, 10% viognier

Harvest: 100% manual, by a small family team – late September.

Vinification: Vinification and maceration, all grapes together in

T° controlled 20 years old oak tanks.

Indigenous yeast, spontaneous AF and MF.

Maturing: One year in same old oak tanks.

Yield: 35 HI/ha

