

Estate Patrick TRANCHAND

Founded in 1994



Saint Amour *Beaujolais Cru since 1946* - Cœur de Gamay -

Origin

They are the youngest vines of the estate: 50 year old. It is in the Cru Saint-Amour, in northern Beaujolais, on a soil of clay and schist that I am farming my Gamay vines..

From the vines...

Varietal : 100% Gamay Noir.

Vineyard area : 8,75 acres.

Density of plantation : 3200 vines per acre.

Vine Age : 55 years old.

Plot : « Mix of several plots ».

Soil type : Schists and clay.

Elevation : 250m.

Exposure : East.

Farming : Sustainable farming, planting of cover crops, respect and development of auxiliary fauna.

Winemaking : Maceration with whole cluster for 12 days.

Aging : Aged for 8 months in both concrete tanks and stainless steel vats.

... To the glass

Purple color with red cherry highlights. A nose characterized with wild berries and spices. Very balanced in the palate with fresh and spicy notes.

Food pairings

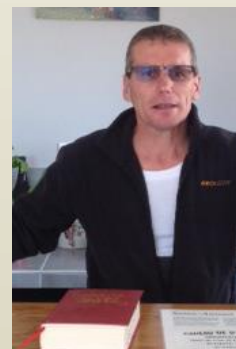
Good with appetizers, foie gras, fish, poultry or cheese.

Practical information

- ✪ Fruity and Savory for aging
- ✪ **Aging potential** 0 - 15 years
- ✪ **Service** Drink from 13°C

Annual production : 415 cases

Patrick TRANCHAND



Artisan-Winemaker :

« I started my own estate in 1994 with the help of my brother and father. It is located on the hill which is looking down on the Cru Moulin a Vent at 280 meters of elevation. I am farming my vines sustainably. My final purpose is to produce wines with elegance and structure.. »

www.terroirs-origines.com

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TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS