



Vignerons de Bel-Air

Saint Amour

Deep red color with aromas of red fruits, peach and currants. Rich, long, smooth and delicate with fleshy and well-rounded tannins. Pairs with grilled steak, mushroom omelette, lamb tagine with dried fruits or with "verrines" of tomato tartare and goat cheese.

Gamay 100%

Appellation

Saint-Amour

Vineyard

Gamay vines of more than 40 years old, grown on granite, clay and schist soils.

Vinification

Hand harvested with strict selection in the plots. Semi-carbonic and traditional fermentation between 10 to 12 days with temperature control. 5 months in stainless steel tanks.

Pairing

Pairs with grilled steak, mushroom omelette, lamb tagine with dried fruits or with "verrines" of tomato tartare and goat cheese.



VIGNERONS DE BEL-AIR
RÉCOLTANTS DEPUIS 1929

The story of the Vignerons de Bel Air began in 1929 at the dawn of the Great Depression, when a handful of winemakers in Beaujolais joined forces to resist the economic storm. Now, with 250 members growing within all ten cru appellations, the Bel Air winery holds firm to the tough and dynamic core it was founded upon. We bring you the "clochet" or clocktower series of crus, with the steeple of each of the cru village churches featured on the label. Each of these wines offer the characteristics that the region is known for, beautiful fruit expression, finesse, balance and complexity of terroir.