



Vignerons de Bel-Air

Saint-Amour Cru Beaujolais

Deep red color with a nose of peach and currants.
Rich, long, smooth and delicate with fleshy and well-rounded tannins.

Gamay 100%

Appellation	Saint-Amour
Vineyard	Sustainably grown vines of over 40 years old, in granite, clay and schist soils.
Vinification	Hand harvested from selected plots. Semi-carbonic and traditional fermentation between 10 to 12 days with temperature control. Aging for 5 months in stainless steel tanks.
Pairing	Served with grilled steak with vegetables, mushroom omelette, lamb tajine with dried fruits or with verrines of tomato tartare and goat cheese.
Serving	Serve at 57°-62°F and drink within 2-4 years.



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.