



2021 Saint-Amour

(Trey-nel Saint-Ah-More)

Beaujolais/ AOP Saint-Amour

Maison Trénel has always sought authenticity. Authenticity of the fruit, authenticity of the terroir. The purest expression of their origins. Born from a love of its land with its Burgundy traditions. Because we can only succeed at what we know well.

Winemaker Notes

A profound ruby in hue, this Saint Amour opens up in the glass to reveal intense and complex notes of ripe red fruits, like raspberry, cherry and redcurrant, with hints of licorice and leather. The first impression is bold, supported by silky tannins, given by the clay soils of the vineyards, and a structuring freshness. The finish is long and charming.

Vineyards

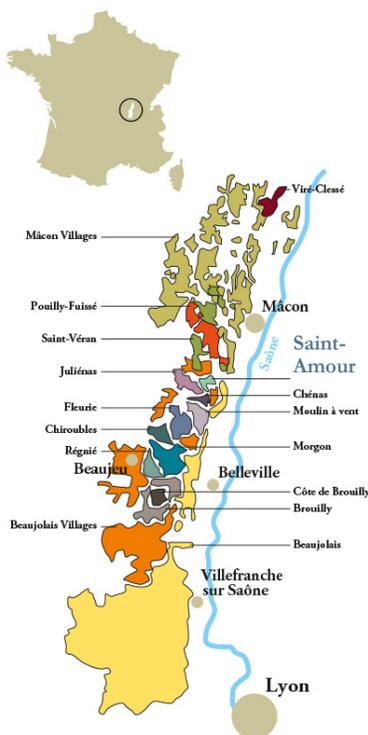
The delightfully named Cru is the northernmost outpost of Beaujolais, in the Saône-et-Loire region. The area is situated between the siliceous clay soils of Mâconnais and the granite of Beaujolais. The Saint Amour Trénel is produced on two parcels known as “Paradis” and “les Capitans”.

Vintage Conditions

The winter of 2020/2021 was characterized by alternating cold and mild weather with excessive rainfall, which built up water reserves. The recovery of the vegetative cycle was underway when a historic episode of frost hit from April 5-9. Spring remained cool and very rainy. Flowering took place between June 13-19, almost a week later than average compared to the last 25 years. Hailstorms hit several communes in the Beaujolais vineyards the end of June, with varying amounts of damage. The summer saw conditions of alternating rainfall and mild temperatures. September’s weather conditions included a number of rainy spells. Harvest took place after mid-September

Winemaking

Maceration of full bunch of grapes during 10 to 12 days followed by pressing and maturing in tanks for 4 to 5 months. Unfined and light filtration.



Grapes

100% Gamay Noir

Alcohol by Volume

13.0%

Age of Vines

20 – 60 years

Aging Potential

Drink now through 2035

Food Match

Served at 15° to 16° C, it goes beautifully with game, red meat, fillet of duck breast or grilled lamb. Good wine for ageing, it can easily wait 10 to 15 years.