PATRICK TRANCHAND

Saint Amour « Cœur de Gamay »

BEAUJOLAIS CRU

ORIGIN
Beaujolais, France

APPELLATION
Saint-Amour

VINEYARD
+/- 55-year-old vines planted in schist and clay soils with an elevation of 250m and eastern sun exposure

BLEND
100% Gamay Noir

FARMING
Sustainably farmed

WINEMAKING
Maceration for 12 days
Aged for 8 months in both concrete tanks and stainless-steel vats

Located on a hill in northern Beaujolais, overlooking the Cru Moulin a Vent, Patrick Tranchand began his work career as an artisan-winemaker in 1994 with the help of his brother and father.

These Gamay Noir vines, with an average age of 55-years-old, grow in a soil of clay and schist over an 8.75-acre plot with 3,200 vines per acre. They stand at an elevation of 250m and receive an eastern sun exposure.

With an annual production of 415 cases, Patrick Tranchand is acutely aware of producing wines sustainably. This Cru du Beaujolais has a maceration period of 12 days. From there, the wine is then aged for 8 months with its time split between both concrete tanks and stainless-steel vats.

This wine presents a beautiful purple color that is highlighted by shades of rich red cherry. The nose is full of wild berries and spices that is then balanced through the palate's persistent freshness and spices.

ACCOLADES
2017 James Suckling – 92 points
2017 Vinous – 90 points