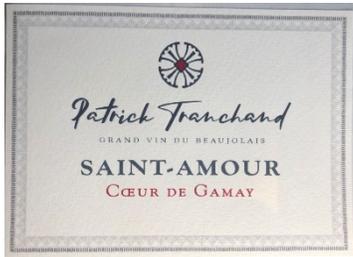


PATRICK TRANCHAND

Saint-Amour « Cœur de Gamay » 2017

Single Vineyard – GPS 46.2406193, 4.7209236



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
Total Production: 415 cases

BLEND

100% Gamay Noir

FARMING

Sustainably farmed

WINEMAKING

Maceration for 12 days

AGING

Aged for 8 months in both concrete tanks and stainless-steel vats

TECHNICAL INFORMATION

13% Alc. |

Patrick Tranchand's 2017 Saint-Amour 'Cœur de Gamay' presents first with 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.

2017's Beaujolais vintage delivered massively against all the odds. Even with Mother Nature's tests of hail, drought, and rain, winemakers were able to create cuvée's with rich, ripe, fruit character with intense concentration.

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. 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.

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. He is acutely aware of producing wines sustainably and maintaining each cuvée's authenticity and structure.

ACCOLADES

2017 James Suckling – 92 points

2017 Vinous – 90 points

"Bright violet. Cherry, blackberry, succulent herbs and a hint of candied flowers on the perfumed nose. Sappy dark berry and floral pastille flavors unfold slowly, taking on a suggestion of bitter chocolate. Closes with firm, slow-building tannins that add grip to a nicely persistent, floral-tinged finish." -Vinous

