



# Cœur Rouge



## Appellation

Located on clay-siliceous soils, sandstone and granite gravel, Saint Amour is at the crossroads between Mâconnais and Beaujolais Crus. His style favors expression and fruit. Recognized AOP in 1946 Cultivation area : 323 ha.



## Origin

Grapes picked at full maturity  
Harvested by hand exclusively Red granite terroir on sandy soils Manual pruning known as in a cup Grape variety 100% black Gamay with white juice



## Vintages & Tasting

Intense and deep red color.  
Delicate and suave nose of aromas of black fruits such as cherry, blackberry. In the glass, stewed red fruits as we like them in this Saint Amour appellation. Warm palate backed by melted and silky tannins, very good length in the mouth



## Food & Wine Pairings

Roasted free-range poultry and pan-fried wild mushrooms  
Milk-fed veal stew with its polenta Monkfish stew with bacon and zucchini mousseline



## Aging & Serving

Served between 15 et 17°C  
Potential aging between 4 and 5 years in the cellar