

MAISON  
**JEAN LORON**  
DEPUIS 1711

## SAINT-AMOUR

*Appellation d'Origine Protégée*



### REGION

France / Bourgogne / Beaujolais

**GRAPE VARIETY** Gamay Noir

**WINEMAKER** Jean-Pierre Rodet

### SOIL

Located mid-slope on the southeastern side of the vineyard of Saint-Amour, at places called "Les Billards" (1,80 ha), "Le Carjot" (0,56 ha) and "Vers L'Eglise" (2,47 ha). Piedmont soils and old alluvium, very clayey, hydromorphic with some zones on deep and altered granite.

### VINIFICATION & AGEING

Traditional maceration of about 15 days in "grilled" tanks. Aged in tanks for at least 9 months.

### TASTING NOTES

In the glass, an intense and dense garnet red color characterizes this solar vintage. The aromas of small red fruits combined with a spicy note of chocolate is unveiled quickly. In the mouth, the attack is round and supple, then a generous structure with beautiful melted tannins persists for a long time. The pleasant finish offers notes of strawberries and raspberries.

### FOOD & WINE PAIRINGS

Ratatouille, chicken with tarragon, rabbit terrine, strawberry tart.

**SERVING TEMPERATURE** from 15 to 18 °C

**AGEING POTENTIAL** 2 to 5 years

### AWARDS

- Vintage 2017 - Wine Advocate 2018 - 90/100
- Vintage 2016 - Guide Hachette 2018 - 1 star
- Vintage 2016 - Concours des Grands Vins du Beaujolais 2017 - Gold Medal



### ESTATE

Situated mid-slope on the southeastern side of the vineyard of Saint Amour, the *Domaine des Billards* belongs to the Barbet and Teissier families. An ancient parchment order book, shows a number of prestigious customers in the 18th Century : like marquis Turgot, Louis XVI's Finance Minister or in 1781, 2 barrels of sold to Comte de Choiseul.



Tasting

The vineyard

The grape pickers

