

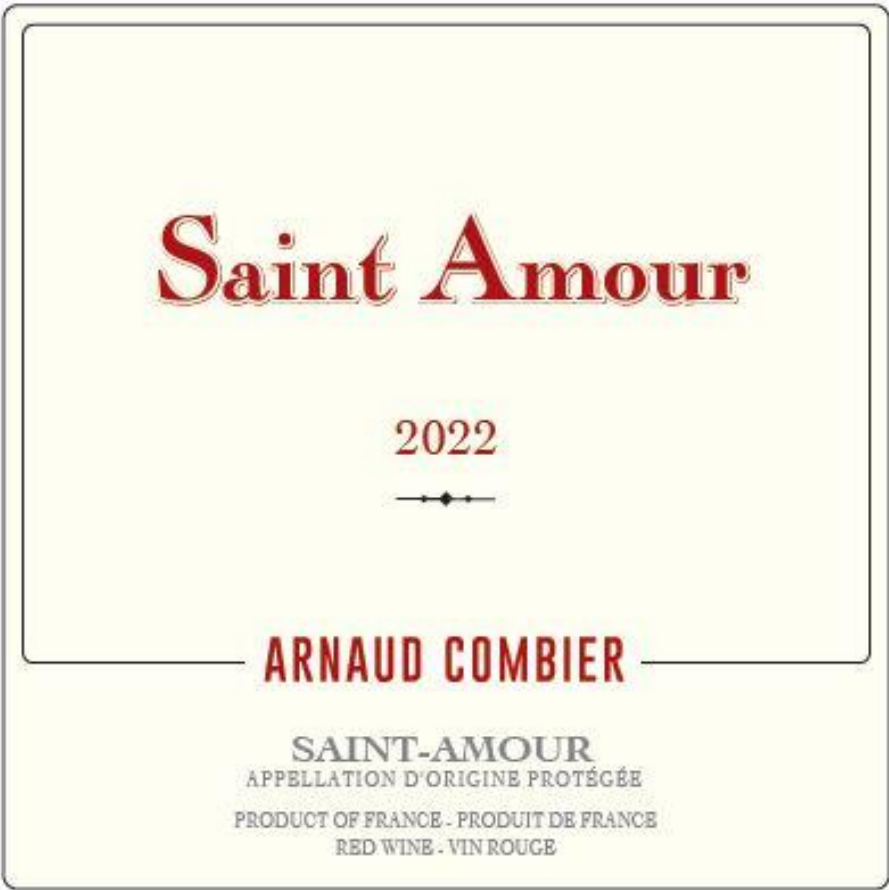
Arnaud COMBIER
Saint-Amour
2022
AOP Saint-Amour



The illustration of charm and intensity of this famous Beaujolais cru.



Jeb Dunnuck
90+/100



13.5% alcohol



100% Gamay



Granite
A place named La Folie (madness).



Manual harvesting / Vinified in concrete tanks / Semi-carbonic maceration until the end of fermentation / Matured in tanks.



A brilliant purple colour, with crisp aromas of black cherries and blackberries. Unctuous and delicate, it reveals superb length with finesse.



With hand-cut sausage from the amazing brasserie "[L’Affiche](#)", nestled on a charming square in a quiet Parisian neighborhood.



Recommandations: Serve between 53.6 and 55.4°F
Aging potential: At least 8 years.