

LAURENT PERRACHON & FILS

SAINT-AMOUR - CUVÉE DES AMOUREUX

BEAUJOLAIS

Story

The Perrachon family settled in Juliéas in 1601 and have been making wine at La Bottière estate since 1877. Today the winery is run by 6th & 7th generation Perrachons, Martine & Laurent, and their sons Maxime & Adrien. They continue the work of their ancestors, with 34 hectares of vines in 7 Beaujolais appellations: Beaujolais Villages, Juliéas, Morgon, Moulin à Vent, Fleurie, Chenas and most recently Saint-Amour. In addition, they make a small amount of wine from the Mâconnais, notably Pouilly Fuisée, and Crémant de Bourgogne. Their plans for the future, are to eliminate any use of chemical products, reduce intervention in the vineyards and continue to be ambassadors for Beaujolais Crus and their new parcel focused cuvées.

Farming philosophy : Sustainable farming with organic processes

Vineyard Information

Grape varieties : 100% Gamay

Plot size : 2.2ha (5.44 acres)

Blend of multiple vineyards in the appellation, 6 different terroirs

Average age of the vines : 55 years

Elevation : 260 – 400m (853 – 1315ft)

Soils : Very deep altered granite

FARMING PRACTICES

- Training method : Gobelet vines
- Ploughing and working the soil between each row
- Severe disbudding
- Green harvest on young vinestock
- Cover crops

Winemaking

- Handpicked
- Sorting table in the vineyard
- Destemmed 10-25%
- Fermentation : 9-13 days semi carbonic maceration with daily pump overs and punch down at the end of maceration.
- Complete malolactic fermentation
- Aging : 6 months concrete tanks
- Fined : No
- Filtration : Yes - Kielselguhr
- SO2 Total : <70ppm
- Vegan : Yes

Tasting notes

This wine presents a sophisticated blend of aromas including violet blossom, black plum, red currant and blackberry. The wine is elegant on the nose and more so on the palate with slender black fruit walking in lock step with well-integrated, velvety tannins.

