

DSA du Domaine Saint Amand Bordeaux Clairet 2023 In conversion to organic Silver Medal Terre de Vins 2024

Domaine de Saint Amand is situated in the village of Cambes on the banks of the Garonne river. By the remarkable terroir of its vineyard slopes, and the domain's small size, it stands apart from other properties. The 3.2 hectares of vines allow a very attentive approach to the cultivation of the vines as well as very careful ageing. Sarah Simon took over the domain in 2018. She is an enthusiastic winegrower, motivated by the passionate desire to produce quality wines that are both authentic and well-balanced. The estate is currently in conversion to organic viticulture.

APPELLATION: BORDEAUX CLAIRET

COMMUNE: CAMBES

SURFACE AREA: 3 ha 20

TERROIR: gravelly, clay limestone mix **AVERAGE AGE OF VINES**: 30 years

VINTAGE: 2023, in conversion to organic

ECO-DESIGN LIGTHER GLASS: 405 gr

DEGREE OF ALCOLHOL: 12%

GRAPES: 100% merlot

HARVEST & VINIFICATION:

- Cool early-morning picking by hands in protective trays. Refrigerated storage for 24 hours
- Cold maceration with skins and seeds for 72 hours
- · Immediately pressing
- Cold stabilization (10°C) on the fine lees further to settling
- Vat fermentation

AGEING: 100% stainless steel vats. Bottled at the Domain.

TASTING NOTES: On the palate, the light tannins of a red wine, and all the freshness of a rosé. Aromas of blackcurrant, strawberry and cherry. Perfect with picnics and grills, mixed and colorful salads, exotic dishes, desserts based on red fruit.



