



*Artisan winegrower
Soulful and quality wines
Certified organic estate*

On her 3,20 ha certified organic vineyard, Sarah Simon, an independent winegrower, crafts each cuvée with care and sincerity.



Cadillac Côtes-de-Bordeaux



L'Exception

L'Exception represents the full expression of the great quality of the terroir. Produced from rigorously selected plots of 100% Merlot, aged in French oak barrels, it assumes the modernity and elegance of its style respecting the traditionnal savoir-faire of Bordeaux wines.

Ageing potential : 5-10 years

Tasting notes : Black-cherry robe. Intense nose of black fruit, raspberry and blueberry liqueurs. Full-bodied palate with hints of vanilla, pear sorbet and grilled almonds.

Ratings & medals :

Vintage 2020: JAMES SUCKLING 90 - YVES BECK 91 - VINOUS 89

Vintage 2021: GOLD MEDAL MUNDUS VINI 2024

Vintage 2021: BRONZE MEDAL DECANTER 2024



Domaine de Saint Amand

A wine that embodies the distinctive character of Cadillac Côtes de Bordeaux red "finesse". Domaine de Saint Amand red is seductive and refined, with aromas of red fruits and spices.

Produced from 80% Merlot and 20% Malbec, aged in 100% stainless steel vats.

Ageing potential : 3-8 years

Tasting notes : The nose is incredibly tactile and greedy, with beautiful notes of blackcurrant and blackberry. Wine with a dense and unctuous mouth, marked out by fleshy tannins.

Ratings & medals :

Vintage 2020: JAMES SUCKLING 91 – A. GALLONI VINOUS 90

Vintage 2020: GOLD MEDAL MUNDUS VINI 2024

Vintage 2020: BRONZE MEDAL DECANTER 2024

Vintage 2024 : Organic certified



Bordeaux



Clairet

Somewhere between a deeper pink and a lighter red, the secret of Clairet is the longer maceration time compared with Bordeaux rosé. Clairet has more structure than a rosé due to the light touch of tannin, and it is fleshier produced exclusively from Merlot, it is aged in stainless steel tanks.

Tasting notes : Aromas of blackcurrant, strawberry and cherry.

Food pairings : Summer salads, shellfish and seafood platters, exotic dishes, desserts based on red fruit.

Ageing potential : 1-2 years

Serving temperature : 7-11°C

Medal :

Vintage 2023 : SILVER MEDAL TERRE DES VINS 2024

Vintage 2024 : Organic certified



Rosé

Modern Bordeaux rosé, clear, lively, fruity and elegant. Made from a blend of Merlot and Malbec grapes, it is the result of a mastered know-how: hand harvesting, cooling, direct pressing and low temperature vinification.

Tasting notes : Notes of red berries and a light aroma of boiled sweets, a crystal-clear pale pink color, mouth-feel, fruit and freshness on the palate.

Food pairings : Burgers, tapas, summer salad, sea food, pizza and fruity desserts.

Serving temperature : 7-11°C

Vintage 2024 : Organic certified



Blanc

This Bordeaux dry white offers aromatic complexity, elegance and freshness. Composed of Sémillon and Sauvignon grapes, it is the illustration of a meticulous know-how, manual harvesting, cooling, vinification without sulfur, fermentation and maturation in barrels of the best lots.

Tasting notes : Delicately expressive bouquet of ripe peaches, citrus, exotic fruit. On the palate it is velvety smooth, refreshing and bright. Develop all its aromas over time.

Food pairing : Seafood, grilled fish, oysters, cheese.

Ageing potential : 1-3 years

Serving temperature : 7-11°C

Vintage 2024 : Organic certified





DOMAINE DE SAINT AMAND

"It was at the beginning of 2018, when I took over my magnificent 3 hectares estate, that my new adventure as a "vigneronne" began. I quickly realised that success in my new professional life would require all my enthusiasm and energy, but also a good dose of humility. My commitment is to produce quality wines that are honest and of good balance, wines that are resolutely modern and drinkable in the purest tradition of Bordeaux winemaking and in respect of environment."

Sarah Simon
Owner-Winegrower



Domaine De Saint Amand
33800 Cambes-France
Tel : +33 (0)6 30 49 00 13
contact@domainedesaintamand.fr

Domainedesaintamand.fr/en/

