



**GEORGES
DUBŒUF**

DOMAINE DES SABLONS

SAINT-AMOUR

PROFILE

APPELLATION
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. SAINT-AMOUR
Gamay
820 feet
17 acres
Sand

BACKGROUND AND CHARACTER

The Domaine des Sablons has been owned by the GFA Roux Pauque for over a century. Five generations of the Adoir family have tended the land. Now Daniel Adoir and his son cultivate vines on the sandy ground, from which the Domaine derives its name.

The estate is densely planted, with approximately 10,000 - 20,000 vines on every 2.5 acres, allowing for small grapes with intense, rich and concentrated flavors. The harvest is produced entirely at the estate by recognized wine maker Jean-Michel Roux.

WINE MAKING

TEMPERATURE OF FERMENTATION – 82°F to 86°F
MALOLACTIC FERMENTATION – 100%
DURATION OF MACERATION – 9 to 10 days
TANK AGEING – No

TASTING NOTES

This wine has a lovely, bright ruby color. The nose and palate of this wine are subtle and balanced. It keeps all of the gamay fruitiness, with the aromas of kirsch. The body of this Saint-Amour is tender and harmonious.

TECHNICAL DATA

Total Acidity
3.45

pH
3.52

Alcohol
12.7%

Residual Sugar
1.4 g/L

Blend
100% Gamay

FOOD PAIRINGS

— **Foods** —

Charcuterie
Poultry
Ripened Cheeses

— **Serving Temperature** —

Serve at 54°F



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