

Domaine Cheveau



Saint Amour Les Champs Grillés



At a Glance:

- **Appellation:** AOC Saint Amour
- **Encépagement:** Gamay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Champs Grillés lieu-dit in central Saint Amour on the Besset slope
- **Soil Types and Compositions:** Primary-era blue rock, locally known as "Pierres Bleues"
- **Vine Age, Training, and Density:** Trained in Gobelet and 70-90 years old, but ripped up in 2017
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Following total destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 15 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 24 months in 600-l demi-muids
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with diatomaceous earth, plate filtration
- **Sulfur:** Applied at harvest and during élevage, with at most 25 mg/l free, 60 mg/l total

In The Glass:

The most structured and powerful Beaujolais offered at the domaine, the nearly-century old vines planted in the Champs Grillés reached their end in 2017. The site is now fallow, but the wine will return once newly-planted vines reach a suitable age.