



Wijnfiche

Domaine Saint Amant - Bonelli | Beaumes de Venise Grenache - Syrah France (RHONE) – 2023

Vinification

This wine is produced using the Ripasso technique. After a separate fermentation of the Syrah and Grenache, the Grenache grapes are briefly brought into contact with the fermented skins of the Syrah. Although this maceration period is short (3-4 days), it is crucial for the wine's distinctive character. Afterwards, the entire blend is aged for 1 year in barrels.

Taste

Clear ruby-red color with a violet-tinted edge. An aromatic nose that we associate with stone fruits, spiciness, and a subtle hint of oak. Juicy and soft on the palate with notes of dried red fruits and fine tannins. A wine for which Domaine Saint Amant sought inspiration from their northern Italian neighbors in Valpolicella Ripasso.

Food pairing

Lambscarré | BBQ | Light seasoned dishes | Asian kitchen

General information

Type: Red wine

Grape varieties: Grenache (85%), Syrah (15%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16 °C

Taste profile: Smooth juicy

