

DOMAINE SAINT CYR BEAUJOLAIS CHÉNAS 'ROBERT'



100% Gamay from 40-year-old vines. Aromas of cherry, blackberry and raspberry jam with a hint of undergrowth. Ripe and perfectly integrated tannins that coat the fruit without masking it.

Uncork now for its freshness, or cellar for its great aging potential. Biodynamic.

Made from a blend of 3 *classé cru* parcels in Chénas AOP showing three different terroirs; alluvial, granite, sand and slate. The vines are 40 years old. The grapes are harvested by hand. In whole bunches, cold carbonic maceration for 18 days; alcoholic fermentation with native yeast beginning on day 15; natural malolactic fermentation. 50% is aged in old oak barrels for 10 months. Minimal sulfites added at bottling, unfiltered.

Raphael Saint-Cyr is the fourth generation vigneron at Domaine Saint-Cyr, which was created by his great-grandfather, Pierre Saint-Cyr. The estate is located in Anse, at the southern edge of Beaujolais. When Raphael took over winemaking in 2008, he let go of a large portion of Beaujolais vines around the winery & acquired vines further north in the crus of Morgon, Regnié, Chénas & Moulin-à-Vent, & immediately converted the entire 56 acres to certified organic viticulture, making Saint Cyr one of the largest organic domaines in the Beaujolais.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

DOMAINE SAINT CYR BEAUJOLAIS CHÉNAS 'ROBERT'

100% old-vine Gamay. Loamy, damp earth aromas with strawberries & fresh herbs; light-medium bodied; tart, juicy acidity with light, integrated tannins. Biodynamic.

Shelf Talker:

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