Château Moulin Favre

Cuvée Cupidon

VINTAGE	**2022**
REGION	**Beaujolais**
APPELLATION	**Saint Amour -** Cru Beaujolais
VARIETAL	100% Gamay
ALCOHOL	14%
TERROIR	Sandy soils
INFO	17 Ha. (42 acres) total vineyard & 1 Ha. (2.5 acres) devoted to Saint Amour "Cuvee Cupidon"
	Hand harvesting and sorting - Destemmed
	Carbonic maceration, 13 to 14 days vatting in thermo controlled stainless steel tanks
	Ageing in tanks
	Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value - **Terra Vitis**

From the Estate:

"Located on the hillside of Combiaty, like a belvedere perched in the middle of the vineyards, at the heart of BEAUJOLAIS, our 17 hectares estate represents the 6th generation of winegrowers in the family whose know-how has been the only heritage. Artisans of the vine, it is a real passion that drives us, from working the vines to marketing our wines in France and abroad. The Estate now offers 6 of the 10 Crus of Beaujolais, Chardonnay and sparkling wines. All wines have the high environmental value certification.

It is undoubtedly in our vines, on our hillsides that we intensely have this unique feeling of being at the service of each of our vines. From pruning, hard work of 4 months, to working the soil, planting or even harvesting, manual work with several know-ledges, makes our job rich and diverse.

The harvest is 100% manual. The particularity of our Domaine is the destemming of a harvest with an optimal phenolic maturity to obtain round and silky tannins. Our Cuvées are worked in carbonic maceration keeping all the typicity of each terroir. For our Gamay, long vatting periods of 14 to 21 days in temperature-controlled vats are preferred to extract color, aromas and tannins."

More to come

Tasting Notes:

Refined and dense, with a superbly aromatic nose of ripe cherries, kirsch, and warm spice. Full of flavor and texture on the palate, so ripe and balanced. In France we say "**Coup de Coeur!**"

Food Pairing:

Caramelized onion tarte, grilled veal, or even seared tuna!

Press Review:

Soon to come