

## Château Saint-Amand Sauternes Cru Bourgeois Aged in oak barrels

The vines of Château Saint-Amand are ideally positioned in the Sauternes appellation at the junction of the Ciron and the Garonne rivers, where the early morning mists form in September and October, essential for the development of the fabulous Botrytis Cinerea fungus without which there would be no Sauternes. The estate covers 20 hectares in 2 plots of 10 hectares each on clay, limestone and gravelly soils.

### The wine

Location: 20 hectares in the commune of Preignac, 44 km south-east of Bordeaux  
Soils: clay, limestone and gravel  
Grape varieties: 85% Sémillon, 14% Sauvignon, 1% Muscadelle  
Ageing: the grapes are picked one by one and fermented at low temperature before ageing in vats and barrels.  
Cellaring potential: 8 years

### Tasting

A buttercup gold colour.  
A harmonious nose combining touches of honey and candied fruit.  
On the palate, the full-bodied smooth wine offers a concentration of fruit ripened by the sun and roasted by the botrytis.  
The distinguished finish combines a superb sweetness with the flavours of dried fruit and kirsch.

### Serving

Ideal as an aperitif or with foie gras,  
or with a dessert of ice cream and pastries.



Winery: **Château St-Amand**

Wine: **Sauternes 2001**

Score: **90**

Vibrant lemon and lime aromas with hints of honey. Full-bodied, with loads of lemony character and a sweet, rich finish. Very long and lively. I have not tasted this in years. Delicious. Best after 2006. (JS)

