

DOMAINE DE LA PIROLETTE

Saint-Amour A.O.P.

Le Carjot



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LA PIROLETTE

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

OWNER Virginie & Grégory Barbet

ESTATE

In the heart of the little village of Saint-amour with its two Michelin-starred restaurants, Domaine de la Pirolette is perched at the top of the hill opposite the church. The 15 hectares of vines are grouped around the property and the most iconic parcels are vinified separately to respect the different lieux-dits: "Le Carjot", "La Poulette" and "La Pirolette". 2013 was the first harvest since the estate was taken over by Virginie and Gregory Barbet, along with their co-owners. It's a story about wine lovers, as demonstrated by the estate's nickname: "The Passionate Bunch". Everyone enjoys each other's company during the harvest, a highlight of the year.

SOIL

The vines grow in "Le Carjot" on weathered blue stone soil producing a more structured wine.

VINIFICATION & AGEING

This single-plot cuvée is aged for 16 months half in concrete, half in oak casks.

TASTING NOTES

A spicy bouquet with floral and dark fruit aromas like blackberry with a fragrance of coffee. On the palate the wine is full-bodied, full of fruit with a peppery and liquorice finish.

FOOD & WINE PAIRINGS

Duck à l'orange, pot-au-feu and mature cheeses such as Epoisses.

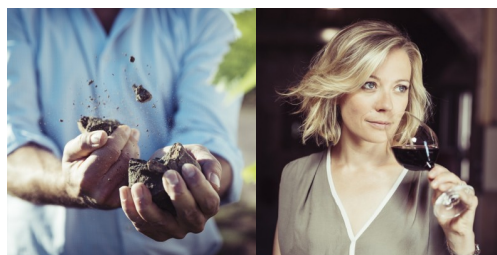
VEGGIE : Mushroom tagliatelle.

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL 5 to 10 years

AWARDS

- 2016 Vintage - 17/20 Coup de Coeur Guide vert RVF 2019
- 2017 vintage - Silver Medal, Général Agricole de Paris Competition 2018



Blue rock

Virginie Barbet

KEY FEATURES

- Single-plot cuvée on weathered blue stone and schist soil
- Aged half in concrete, half in oak casks
- New generation of winemakers

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