

Winemaker
Raphaël Saint-Cyr



Region
Beaujolais

Appellation(s)
AOC Beaujolais

Farming
Organic / Biodynamic

La Galoche Rosé

DOMAINE SAINT-CYR



Annual Production:
55hl/ha - 10 000 bottles

Varietals:
100% Gamay

Appellation:
AOC Beaujolais

Age of the vines:
25 years old

Vineyard/Terroir:
Limestone and clay soils

Vinification:
After harvest, the grapes are directly pressed. The grapes are fermented with indigenous yeasts, and the wine goes through complete malolactic fermentation. The wine is then aged in stainless steel tanks for 4 months.
Some sulfites are added at bottling.
Residual sugar < 4g/L

About the winemaker:
Raphaël Saint-Cyr is the fourth generation vigneron at the Domaine Saint-Cyr, which was created by his great-grandfather, Pierre Saint-Cyr. The estate is located in Anse, found at the southern edge of the Beaujolais. When Raphael took over the winemaking in 2008, he let go of a large portion of Beaujolais vines around the winery and acquired vines further north in the crus of Morgon, Regnié, Chénas, and Moulin-à-Vent. Having seen his grandfather and uncle get sick from the chemicals used to treat their vines, Raphael was immediately convinced to convert the entire 23 hectare domaine to certified organic viticulture, making Domaine Saint Cyr one of the largest organic domaines in the Beaujolais.