

Winemaker: Raphaël Saint-Cyr

Region: Beaujolais **Location:** Anse



Mélo

DOMAINE SAINT-CYR

Annual Production:

45 HL/hectare - 3,000 bottles

Appellation: Vin de France

Farming: Organic / Biodynamic

Varietals: 1/3 Gamay, 1/3 Pinot Noir, 1/3 Chardonnay

Age of the vines: 40 years old

Vineyard/Terroir:

Clay-limestone soils

Vinification: Varietals are vinified together (alternating layers) by cold carbonic maceration for 15 days; alcoholic fermentation with native yeast beginning on day 9. Post-fermentation press done manually with a vertical wood press; natural malolactic fermentation. Minimal sulfites added at bottling, unfiltered.

Aging: 1/3 aged in old oak barrels for 6 months, 2/3 in concrete tank.

About the winemaker:

Raphael 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.

