

# Château de Belleverne, St Amour, Le Cru des Amoureux



**Producer:** Made by Boutinot  
**Winemaker:** Boutinot France winemaking team  
**Country of Origin:** France  
**Region of Origin:** Beaujolais / Maconnais  
**Grapes:** Gamay 100%  
**ABV:** 13%  
**Case Size:** 6x75cl  
**Vintage:** 2015  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Cork



## The One-Liner

If you love Fleurie you'll love this.

## Tasting Note

Our Master Blender Samantha Bailey chose to work with 3 cuves, each one bringing a specific character to the blend combining fruit, structure and finesse to result in a wine that offers delicious wild strawberry fruit aromas with berry flavours backed up by a touch of savoury liquorice providing complexity and a lasting finish.

## Producer Details

Made by Boutinot encompasses vineyards and cellars in France, Italy and South Africa as well as long standing relationships with hundreds of winegrowers throughout the world. We craft our wines by both vinifying fruit from our own vineyards and by selecting and blending wine from partner growers.

Our dedicated Product Managers (including two Masters of Wine) work hand in hand with our experienced and highly talented winemakers and blenders to bring our winemaking philosophy to life. It's their job to ensure all Made by Boutinot wines are crafted to match our stylistic ideals of how wine should taste and deliver our vision of high quality wines at every price point.

### In The Vineyard

Vines grown on siliceous clay on gentle slopes facing east going up to the village church in Saint Amour.

### In The Winery

The grapes are partially de-stemmed before going into the vats, and are then left to bubble away for 10 days, during which carbonic maceration takes place before going to press.

### Awards & Press

2014 Vintage: 'The Wine Merchant Top 100' 2015

2014 Vintage: IWSC 2015 - Bronze

2011 Vintage: Sommelier Wine Awards 2013 - Bronze

2014 Vintage: "Boutinot's Beaujolais and Mâconnais operation has its offices not far from St-Amour, the lovers' cru, a place where, appropriately enough, the company's winemaker in the region, Samantha Bailey, got married. We're telling you this only to give you an idea about why Boutinot does such a good job in Beaujolais: local knowledge, a sense of where to find the best fruit. In this instance that's led, according to the Top 100 judges, to a "very appealing wine, vibrantly fruity with cherries, strawberries, redcurrants and violet notes

### Food Recommendations

Roast lamb, herby lamb burgers, cold meats and soft cheeses.

mingling with a hint of white pepper on the finish"." The Wine Merchant 'Top 100' 2015, Judges Comments

2011 Vintage: " 'Red fruit, and cassis flavours, with hints of sherry, fruit and fresh herbs, the palate has silky tannins and a good fresh structure,' said Gustavo Medina, The Tate Group." Sommelier Wine Awards 2013, Judges Comments

**Notes**

Blending for our St Amour blend was quite a challenge as it was important to get the balance right between the exuberant fruit and underlying structure and definition.