



GRAPE-TO-GLASS

wines worth sharing

Georges Duboeuf 'Saint-Amour' Beaujolais 2017

Grape Varietal:	100% Gamay Noir
Growing Region:	Saint-Amour, Beaujolais - France
Owner / Director:	Franck Duboeuf



It has been a few years since I last visited Franck - but I can still remember like it was yesterday the lovely drive over the rolling hills. And the sight of the Windmill as you drive through the delightful village of Moulin-à-Vent and on down through the region to the winery. Actually the Tour de France was in the area at the time - and the hotel I was staying in was full of support members and film crew from around the world, so a memorable visit.

Georges Duboeuf wines have an incredible worldwide recognition, with a brand guarantee, confidence and pleasure of all lovers of easy-to-drink wines on all occasions. Gamay grown in Saint-Amour generally provides a lighter and less concentrated expression of Beaujolais Cru wine.

It is the most northerly of the 10 Beaujolais Cru's, and its full name is Saint-Amour-Bellevue. It is the only cru located entirely within the department of Saône et Loire. Due to its charming name, Saint-Amour is obviously a popular Valentine's Day wine around the globe, and almost a quarter of the total production is shared on February 14.

The grapes were hand harvested, and a number of bunches underwent semi-carbonic maceration. During vinification a portion underwent malolactic fermentation, with the whole process taking place in temperature-controlled stainless steel.

In your glass you are greeted by a brilliant ruby colour with a shining hue. This Saint-Amour wine is articulate and charming with dominant cherries, kirsch, floral and dried herb aromas. The light-medium weighted palate is a fruit-driven style with a soft fleshy textural focus on cherries, wild berries and a hint of sweet peach. Nicely balanced with those bright red fruits with mellow tannins and a smooth finish. *Treat yourself - this wine is definitely worth sharing.*

This 2017 Georges Duboeuf 'Saint-Amour' Beaujolais has 13% Alc./vol - classic dry style. Chill ever-so slightly and serve in a generous wine glass at 14°-15°C.

Cellaring Potential:

Drinking perfectly well this season; plus - will age nicely for another 2-3 years.

Food Pairing Suggestions:

Perfect wine pairing with well-seasoned shellfish, grilled white fish, lemon-parmesan risotto, grilled chicken along with varied Asian and vegetarian dishes - enjoy.

An appealing and an ever so charming Saint-Amour Beaujolais red wine.

