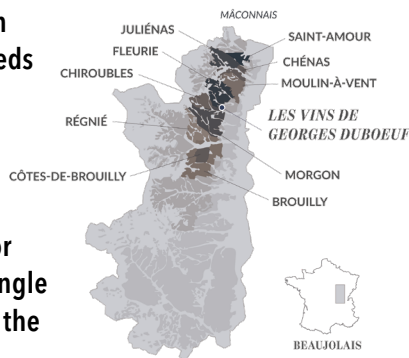


GEORGES
DUBOEUF

CHATEAU DE SAINT-AMOUR SAINT-AMOUR

For more than four centuries, the Duboeuf family has been producing wine. Now, Georges Duboeuf is a name that needs no introduction, as he is famous for turning Beaujolais Nouveau into an international phenomenon. He loved the Beaujolais region and wines, and his dedication still resonates today - elevating both the Beaujolais region and Gamay grape to near-cult status. The family passion for fine wine lives today in Duboeuf's top-level bottlings of single domaines, representing the best and most iconic wines of the Beaujolais and Maconnais regions.



DOMAINE

Dating back to the 17th century, Château de Saint Amour has remained in the ownership of the Siraudin family for generations. Today, the estate continues its tradition of producing expressive Saint-Amour wines that reflect the appellation's distinctive terroir. The domaine has partnered with Georges Duboeuf for more than 40 years.



REGION

Saint-Amour AOP



VARIETALS

100% Gamay



TASTING
NOTES

years of age and are farmed using integrated vineyard management practices that promote long-term vineyard health and sustainability. All grapes are harvested by hand to ensure optimal fruit quality.

Winemaking: Produced using traditional Beaujolais Winemaking, the wine ferments at 82–86°F (28–30°C) and undergoes a 10–12 day maceration. It is then aged in concrete tanks.

Bright garnet-red color. Intense and complex nose with aromas of ripe black fruits, such as morello cherry and blackberry, completed with hints of rose. A generous and heady wine, with silky tannins. Very long finish.

Alcohol: 14%



VINEYARD

Viticulture: Located in the most northerly Cru, the estate spans 49 acres (20 hectares), with vineyards planted on clay-siliceous soils interspersed with granite chippings. The vines average 35



UPC: 8 1562902798 3
12pk / 750mL

