Château de Belleverne, AOP Chénas 2023

FPB93292023

Maison Boutinot

— Beaujolais, France

Slow fermented Gamay from 50-year-old vines, specially selected by Samantha Bailey for its gorgeous fruit character.

Production

Chénas is named after chàªnaies, the dense oak forests which blanketed the Beaujolais region before Philippe V ordered them all to be cut down to make room for vines. Today, the vineyards of Chénas cover just 237ha, making it the smallest of the Beaujolais Cru. Soils are mainly granite, with some areas of schist and fertile alluvial clay. Granite and Gamay go hand in hand - granite is rich in quartz but the soils are generally poor and drain really well (great for vines). Most importantly, when rain meets quartz the result is silicic acid, which is good for Gamay as it stimulates deep root growth and - counter intuitively - keeps grape acidity in check. Chénas is where Aimé Bataillard, founder of Chteau de Belleverne, first planted Gamay on quartz rich silex / limestone soils in the outskirts of the village of La Chapelle de Guinchay. Today the domaine, now run by Aimé's sons Didier and Alain and grandson Michael, has 36ha in four of the ten Beaujolais Cru - Moulin-à -Vent, Saint-Amour, Juliénas, Chénas – as well as Beaujolais Villages in the northern realms of the appellation. Vines are at least 50 years of age, produce yields way below the appellation standard and are managed following 'High Environmental Value' (HVE) principles; a certification Belleverne gained in 2018 to 'a guarantee that the pressure applied to the environment by farming practices (on air, water, soil, climate, biodiversity and landscape) is kept to a minimum.' Hand-harvested grapes are immediately cooled as they arrive at the cellar, following significant investment in cooling equipment. Didier and Alain increasingly de-stem the majority of the harvest to gain complexity without hard tannins. They prefer a semi-carbonic maceration, having mastered the technique of cooling the grapes in each of their concrete tanks to slow the process down. This slower fermentation, of between 10 and 13 days for each separately vinified parcel, together with twice daily remontage to fully submerge the cap and optimise the extraction of fruit and flavours, achieves a greater expression of fruit character in the final wine. Chteau de Belleverne produce this Chénas only for Boutinot. Having worked with Samantha Bailey since 2014 the Bataillard's now allow her crucial 'first access' to their cellar, to taste each and every cuvée before anyone else, when creating the blend for this exclusive Chénas.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Chénas

Winemaker:
Samantha Bailey

Grape Varieties:
Gamay 100%

Suitable for:
Vegan

Bottle Barcode:
3430560007084

Tasting note

Deep and beetroot-stained, the palate is reminiscent of ripe brambles; plush with a gorgeous velvety texture, pleasantly cleansing tannins and an uplifting, smooth finish.

Food Match

Wonderful paired with roast pork or beef bourguignon or try with autumnal root vegetables such as herb roasted butternut squash. Also delicious with hard cheeses, such as Comté or a Tomme de Savoie.