

d'Amécourt family
wine growers since the last century

2020 catalogue

Environmental approach

- *Our company is certified HVE 2 (High Environmental Value level 2) by the government. It is proceeding with HVE 3 qualification.*
- *"CMR" plant protection products (carcinogenic, mutagenic, reprotoxic) are prohibited in our company.*
- *We do not use herbicides. Grass cover is used between the rows and mechanical tilling under the vines.*
- *The water used in the cellar is the water from our wells which comes from rain water. We do not use water from deeper sources.*
- *The bottles we use are produced in Vayres in the Gironde. 80% of the glass comes from a recycling process. The labels are produced in our local village, Sauveterre-de-Guyenne. The cartons are produced by local paper mills from pine from the neighbouring Landes.*
- *The stakes we use to train the vines are made from Robinia, a wood that is naturally rot-proof, without treatment, derived from our woods in the Entre-deux-Mers and produced by a neighbouring company in Saint-Sulpice-de-Pommiers. They provide natural storage of carbon.*

In January 2018, our estate received the “Prix d’Excellence” at the Ministry of Agriculture’s Concours Général Agricole de Paris, along with 40 other estates in France.



CHÂTEAU BELLEVUE

A terroir composed of white clay.

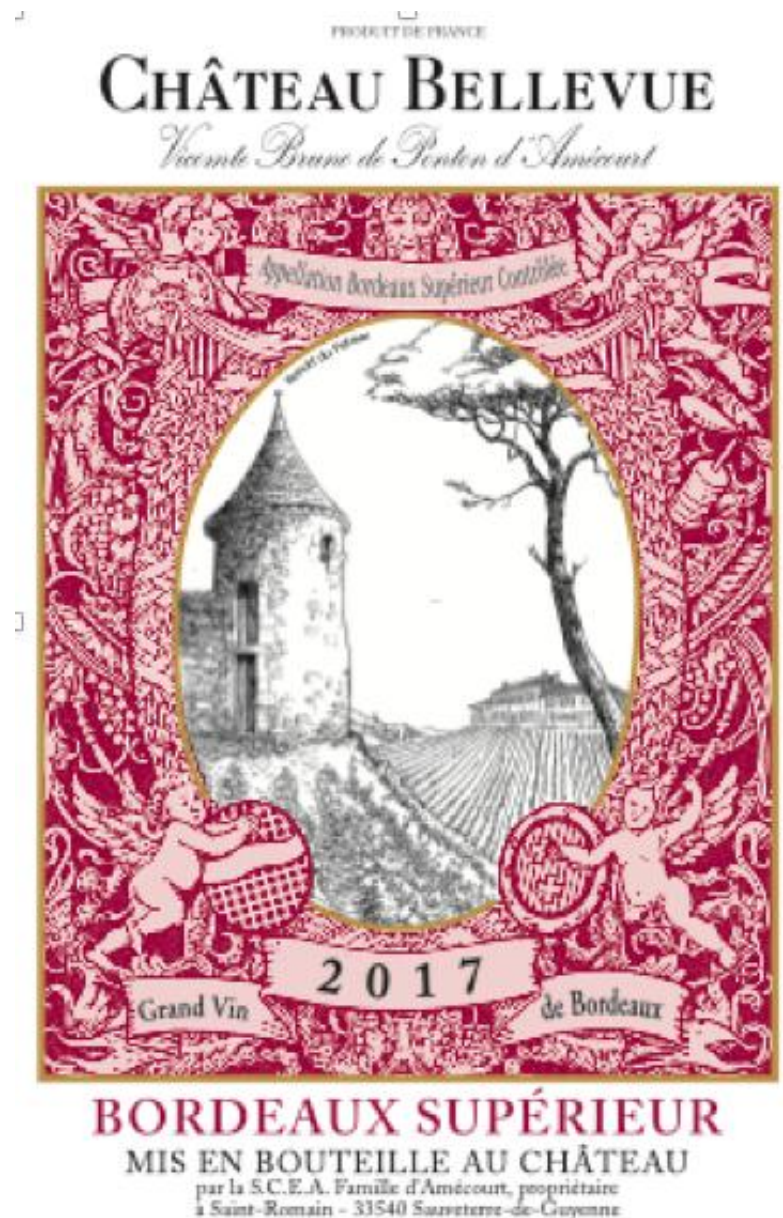


Château Bellevue

- *Château Bellevue is situated at 95 meters above sea level offering a magnificent view of the surrounding landscape of the Entre-Deux-Mers. In the 19th century Stendhal referred to the region as the «Tuscany of Bordeaux».*
- *The property is located in the middle of a hilly, clay-limestone terroir called «TERREFORT», so-called because it is difficult to work, the white clay being hard in summer and soft in winter. The red vineyard, 60 ha, is planted with Merlot (45%), Cabernet Sauvignon (35%), Cabernet Franc (10%), Malbec (10%) and Petit Verdot (1%); the white vineyard, 18 ha, with Sauvignon Blanc (50%), Sémillon (30%), Colombard (15%), Muscadelle and Merlot Blanc.*
- *The wines, vinified by cellar master Daniel Sore, benefit from acquired knowledge and the latest techniques in vinification: fully functioning winery, mechanical harvesting with berries and pips at optimum maturity, sorting of the harvest, cold pre-fermentation maceration and alcoholic fermentation in temperature-controlled stainless steel tanks, pneumatic press, malolactic fermentation in epoxy-lined cement tanks, pumping over to privilege the fruit.*
- *The red Bordeaux Supérieur is fermented using oak chips (neutral for the alcoholic fermentation and toasted for the malolactic) in order to integrate tannin and harmonise aroma.*

Product Range *Vicomte Bruno de Ponton d'Amécourt*

Did you know? Benoit du Peloux, the creator of the popular comic «Triple Galop» is also the designer of some of the labels of Château Bellevue (and more recently Château Moulin de La Faye). The labels bear the coat of arms of Bruno de Ponton d'Amécourt and that of his wife Marguerite Jousseau de La Bretesche, the couple acquiring the estate in 1972.



CHÂTEAU BELLEVUE

BORDEAUX SUPÉRIEUR



Grape varieties :

60% **Merlot**
18% **Cabernet Sauvignon**
16% **Cabernet Franc**
5% **Malbec**
1% **Petit-Verdot**

Vintage : 2018

Bottle : 0,75 litre

Packaging : box of 6 standing bottles with divider

Vinification : Harvested at the optimum maturity of each plot. Cold pre-fermentation maceration.

Ageing: 18 months on fine lees in stainless steel tanks with oak staves.

Terroir : « Terrefort » : white clay rich in limestone.



CHÂTEAU BELLEVUE

BORDEAUX **Clairet**

Grape varieties :

90% **Merlot**
10% **Malbec**

Vintage : 2018

Bottle : 0,75 litre

Packaging : box of 6 standing bottles with divider

Vinification : The clairet is produced by «bleeding» the red tanks after 3 to 4 hours maceration, the time necessary to obtain this attractive colour and some tannin.

Ageing: 6 months on fine lees in stainless steel tanks.

Terroir : « Terrefort » : white clay rich in limestone.



CHÂTEAU BELLEVUE

BORDEAUX **Rosé**

Grape varieties :

90% **Merlot**
10% **Cabernet Sauvignon**

Vintage : 2019

Bottle : 0,75 litre

Packaging : box of 6 standing bottles with divider

Vinification : The **rosé** is produced by «bleeding» the red tanks after an hour of maceration, the time necessary to obtain this attractive colour.

Ageing: 4 months on fine lees in stainless steel tanks.

Terroir : « Terrefort » : white clay rich in limestone.



CHÂTEAU BELLEVUE

BORDEAUX **Blanc**

Grape varieties :

50% **Sauvignon Blanc**
40% **Sémillon**
10 % **Colombard**

Vintage : 2019

Bottle : 0,75 litre

Packaging : box of 6 standing bottles with divider

Vinification : Harvested at the optimum maturity of each plot. Skin contact before pressing in pneumatic press. Fermentation at low temperature.

Ageing : 4 to 6 months on fine lees in stainless steel tanks.

Terroir : « Terrefort » : white clay rich in limestone.



CHÂTEAU BELLEVUE

ENTRE-DEUX-MERS - *Vieilles Vignes*

Grape varieties:

50% **Sauvignon Blanc**
50% **Sémillon**

Vintage : 2019

Bottle : 0,75 litre

Packaging : box of 6 standing bottles with divider

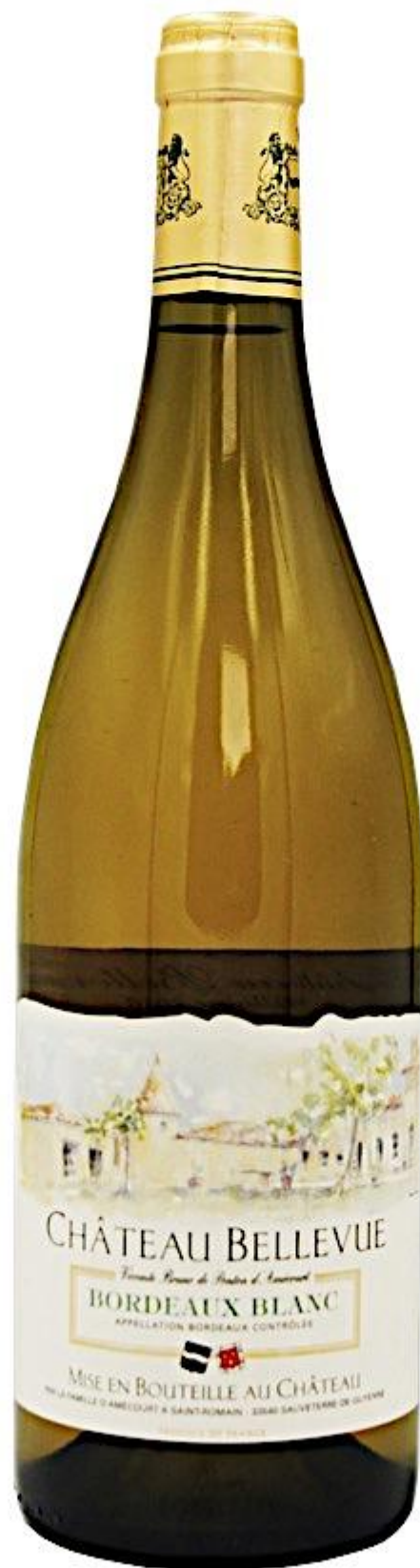
Vinification : Harvested at the optimum maturity of each plot. Skin contact before pressing in pneumatic press. Fermentation at low temperature.

Ageing : 4 to 6 months on fine lees in stainless steel tanks.

Terroir : « Terrefort » : white clay rich in limestone.

“In the “special cuvées” we use all our winemaking skill and creativity while respecting tradition and the know-how transmitted by our father.”

Yves d'Amécourt



CHÂTEAU BELLEVUE

BORDEAUX Blanc –

Vinified then aged in oak barrels

Grape varieties :

50% **Sauvignon Blanc**
50% **Sémillon**

Vintage : 2010

Bottle : 0,75 litre

Packaging: Box of 6
layered bottles (3+3).

Vinification : Harvested at the optimum maturity of each plot. Light skin contact before pressing in pneumatic press. Fermentation at low temperature in oak barrels.

Ageing : 18 months in American and French oak barrels.

Terroir : « Terrefort » : white clay rich in limestone.

The label was based on a watercolour by Nathalie de Moustier. The Burgundy-shaped bottle purveys the image of a great white wine, in this case one that is both original and atypical to Bordeaux.



Princes de Pescheseul

BORDEAUX SUPÉRIEUR

Grape varieties :

70% **Malbec**
30% **Merlot**

Vintage : 2017, 2018

Bottle : 0,75 litre

Packaging: Box of 6
layered bottles (1x6).

Vinification : Harvested at the optimum maturity of each plot. Cold pre-fermentation maceration with oak chips.

Ageing : 18 months on fine lees in stainless steel tanks with oak staves.

Terroir : « Terrefort » : white clay rich in limestone.

The Ponton d'Amécourt family presents a special selection produced from the best plots from its properties in AOC Bordeaux Supérieur. The name "Princes de Pescheseul", is a tribute to the family ancestors, the Counts of Champagne, descendants of Charlemagne, cousins of the kings of France and Navarre, attendants to the Duke of Anjou, Viceroy of Sicily and Naples, Princes of Montorio and Aquila, Baron of Maine and then Princes of Pescheseul

«INTERMARCHÉ» range

Wines available throughout France in the stores of the “Intermarché” group

CHÂTEAU BELLEVUE

BORDEAUX ROUGE



Grape varieties :

70% **Merlot**
20 % **Cabernet Sauvignon**
5 % **Cabernets Franc**
5 % **Malbec**

Vintage : 2018, 2019

Bottle : 0,75 l / 0,375 l / 3 l

Packaging : box of 6 standing bottles , box of 12 standing half-bottles, Box of 6 Bib (3 litres)

Vinification : Harvested at the optimum maturity of each plot. Cold pre-fermentation maceration. Short vatting time to accentuate the fruit.

Ageing : 6 to 12 months on fine lees in stainless steel tanks.

Terroir: «Terrefort» : white clay rich in limestone.

CHÂTEAU BELLEVUE

ENTRE-DEUX-MERS



Grape varieties :

50% **Sémillon**
50% **Sauvignon Blanc**

Vintage : 2018, 2019

Bottle : 0,75 litre

Packaging : box of 6
standing bottles

Vinification : Harvested at the optimum maturity of each plot. Skin contact before pressing in pneumatic press. Fermentation at low temperature.

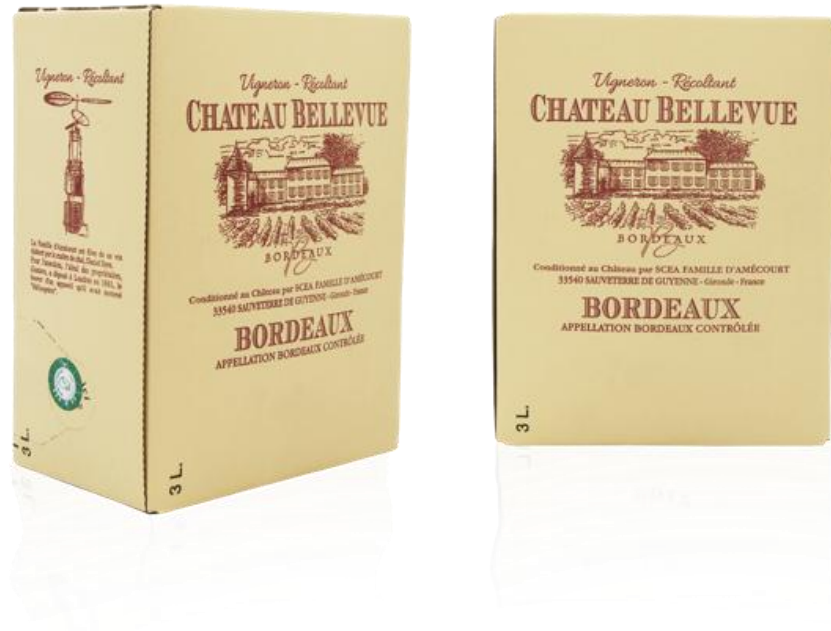
Ageing : 4 to 6 months on fine lees in stainless steel tanks.

Terroir : « Terrefort » : white clay rich in limestone.

CHÂTEAU BELLEVUE

BORDEAUX

*New BIB packaging



Grape varieties :

70% **Merlot**
20 % **Cabernet Sauvignon**
5 % **Cabernet Franc**
5 % **Malbec**

Vinification : Harvested at the optimum maturity of each plot. Cold pre-fermentation maceration. Fermentation at low temperature. Short vatting time to accentuate the fruit.

Ageing : 6 to 12 months on fine lees in stainless steel tanks.

Terroir : «Terrefort» : white clay rich in limestone.



Millésimes : 2018, 2019

Formats : BIB of 3 litres

CHÂTEAU SAINT-GERMAIN

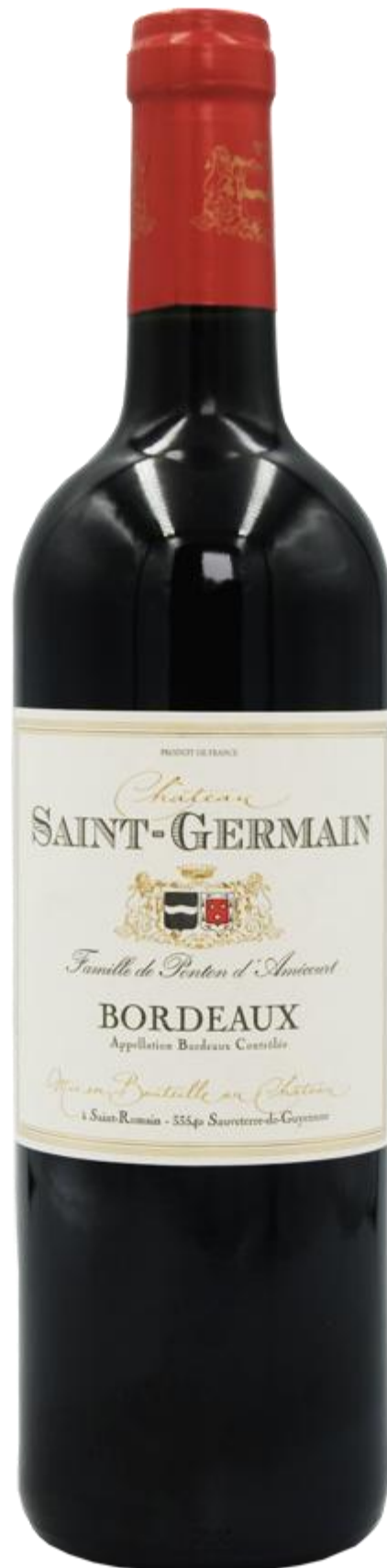
Short vatting time for the Bordeaux: light, fruity wines; longer for the Bordeaux Supérieur.

Château Saint-Germain

In 1979, our estate expanded with the purchase, from the Bressy family, of Château Saint-Germain, a noble house of the 16th century which adjoins Bellevue in the commune of Saint Martin du Puy. Château Saint-Germain is vinified in the cellars of Château Bellevue in Sauveterre-de-Guyenne. Today, Château Saint-Germain is considered by the French administration as the second name of Château Bellevue.

The winemaking is identical to that practiced at Château Bellevue.

The label bears the coat of arms of Bruno de Ponton d'Amécourt and that of Marguerite Jousseume de la Bretesche, supported by two lions rampant under a count's crown. Married in November 1959, they founded the estate in 1972.



CHÂTEAU SAINT-GERMAIN

BORDEAUX ROUGE

Grape varieties :

70% **Merlot**
20 % **Cabernet Sauvignon**
5 % **Cabernet Franc**
5 % **Malbec**

Vintage : 2018, 2019

Bottle : 0,75 l / 0,375 l / 3 l

Packaging : box of 6
standing bottles

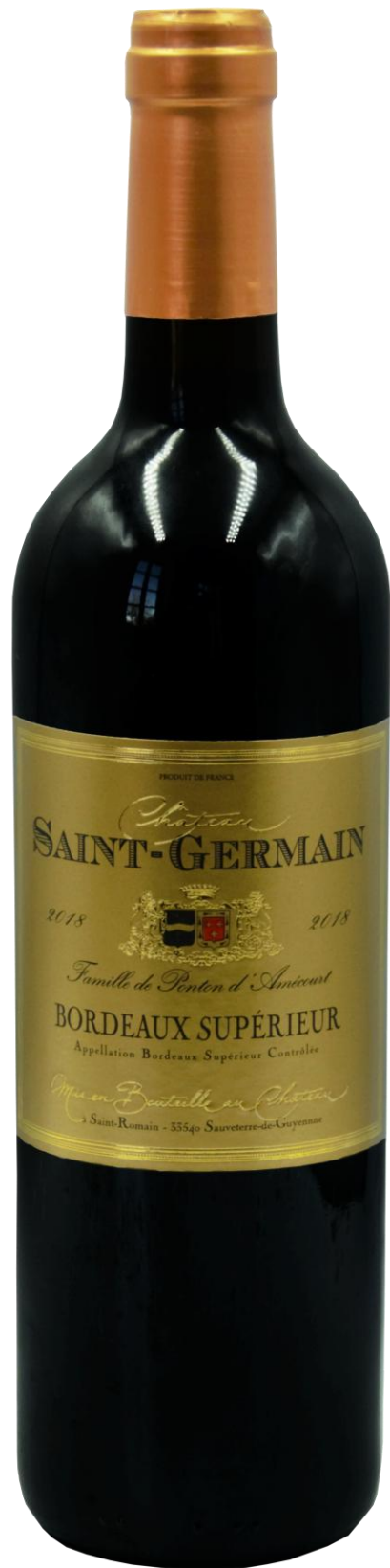
Vinification : Harvested at the optimum maturity of each plot. Cold pre-fermentation maceration. Fermentation at low temperature. Short vatting time to accentuate the fruit.

Ageing : 6 to 12 months on fine lees in stainless steel tanks.

Terroir : «Terrefort» : white clay rich in limestone.

CHÂTEAU SAINT-GERMAIN

BORDEAUX SUPÉRIEUR



Grape varieties :

60% **Merlot**
18% **Cabernet Sauvignon**
16% **Cabernets Franc**
5% **Malbec**
1% **Petit Verdot**

Vintage : 2018

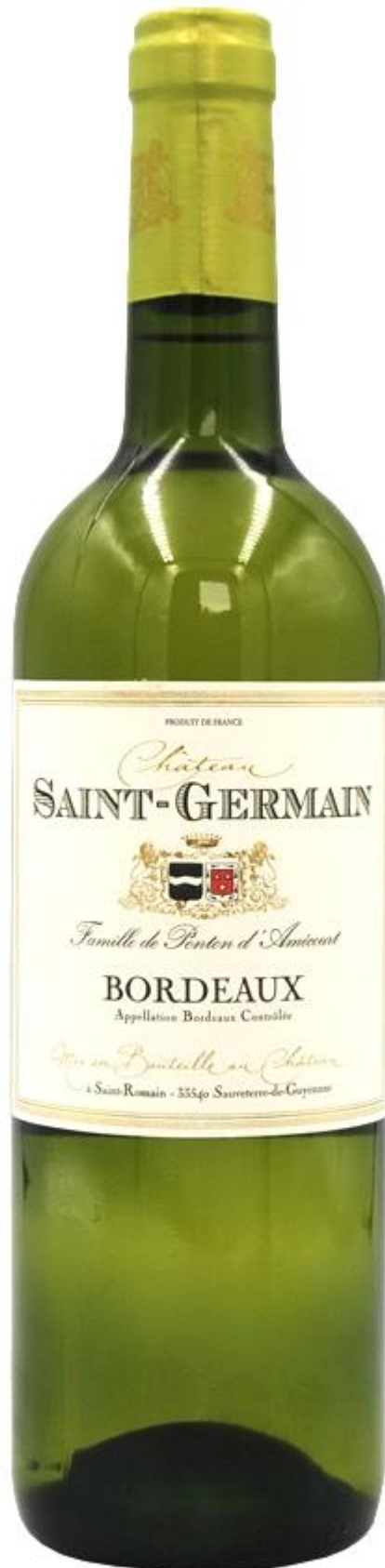
Bottle : 0,75 litre

Packaging : box of 6 standing bottles with divider

Vinification : Harvested at the optimum maturity of each plot. Cold pre-fermentation maceration.

Ageing : 18 months on fine lees in stainless steel tanks with oak staves.

Terroir : « Terrefort » : white clay rich in limestone.



CHÂTEAU SAINT-GERMAIN

BORDEAUX BLANC

Grape varieties :

50% **Sauvignon Blanc**
40% **Sémillon**
10 % **Colombard**

Vintage : 2019

Bottle : 0,75 litre

Packaging : box of 6 standing bottles with divider

Vinification : Harvested at the optimum maturity of each plot. Skin contact before pressing in pneumatic press. Fermentation at low temperature.

Ageing : 4 to 6 months on fine lees in stainless steel tanks.

Terroir : « Terrefort » : white clay rich in limestone.

CHÂTEAU BELŒIL

Bordeaux Supérieur and Bordeaux Blanc

Two terroirs :

Terrefort (white clay rich in limestone)
and Boulbènes (sandy clay)

CHÂTEAU BELOEIL

- Château Beloeil joined the vineyards of the d'Amécourt family in 1997. At the time it bore the name of "Cluchard," the ancestral name of the commune. Since the 16th century the Cluchard family has provided the Jurade de Sauveterre with a number of distinguished councillors and aldermen. The first was Estienne Cluchard, councillor in 1588.
- The decision was made to rename the property Château Beloeil in memory of a small village in Belgium where the Ponton d'Amécourt family has part of its family ancestry. Beloeil is the translation of "Bellevue" in Belgian! The wines are dedicated to our Belgian grandmother, SAS Princess Jeanne de Ligne, Marquise de Moustier.
- The property covers 13 ha. The terroir includes Terrefort (white clay rich in limestone) and Boulbènes (sandy clay).

Château Belœil

BORDEAUX SUPÉRIEUR - Merlot



Grape variety :

100% **Merlot**

Vintage : 2018

Bottle : 0,75 litre

Packaging : box of 6 standing bottles with divider

Vinification : Harvested at the optimum maturity of each plot. Cold pre-fermentation maceration.

Ageing : 4 to 6 months on fine lees in stainless steel tanks with oak staves.

Terroir : « Terrefort » : white clay rich in limestone.



Château Belœil

BORDEAUX **BLANC** – Sauvignon(s)

Grape varieties :

50% **Sauvignon Blanc**
50% **Sauvignon Gris**

Vintage : 2019

Bottle : 0,75 litre

Packaging : box of 6 standing bottles with divider

Vinification : Harvested at the optimum maturity of each plot. Skin contact before pressing in pneumatic press. Fermentation at low temperature.

Ageing: 4 to 6 months on fine lees in stainless steel tanks.

Terroir : « Boulbènes » : sandy clay.

CHÂTEAU MOULIN DE LA FAYE

Calcaire à astéries
(starfish limestone)

Château Moulin de La Faye

- Château Moulin de La Faye joined the vineyards of the d'Amécourt family in 2014 following hail storms that devastated the other properties. In search of grapes to be able to supply our clients, cellar master Daniel Sore noticed a "for sale" sign on a small plot of 9 ha located near the town of Margueron, just below Château Pierrail. Following contact with the owner we decided to buy the 2014 harvest. Seduced by the quality of the grapes we decided to buy the vineyard in 2015. Since then, we've celebrated the purchase every year!
- The plot of 9 ha is planted with three grape varieties: Merlot, Cabernet Sauvignon and Cabernet Franc. The sub-soil is composed of *calcaire à astéries* (starfish limestone).
- The combination produces a unique and seductive wine.

CHÂTEAU MOULIN DE LA FAYE

BORDEAUX SUPÉRIEUR - ROUGE



Grape varieties :

45% **Merlot**
35% **Cabernet Sauvignon**
20% **Cabernet Franc**

Vintage : 2019

Bottle : 0,75 litre

Packaging : box of 6 standing bottles with divider

Vinification : Harvested at the optimum maturity of each plot. Cold pre-fermentation maceration.

Ageing : 18 months on fine lees in stainless steel tanks with oak staves.

Terroir : Château Moulin de La Faye is located in the Gironde, on the border with the Dordogne. With its *calcaire à astéries* (starfish limestone) soils it has a unique terroir - a nugget of gold !

The background of the slide is a close-up photograph of a rocky, uneven terrain. It features numerous small, light-brown to tan-colored stones and pebbles of various sizes, interspersed with larger, flat, and irregularly shaped pieces of limestone. The overall texture is rough and granular, typical of a natural hillside or quarry floor.

CHÂTEAU PERROU-LA-BARAGOILE

Limestone hillslopes, clay and flint.

Château Perrou-La-Baragoile

- Acquired by the d'Amécourt family in 2002 this property has an exceptional terroir.
- “Perrou” is derived from the word *pierre* or stone. These hillslopes with a unique terroir, formed from the subsidence of a limestone plateau, permit the optimum maturity of three red grape varieties: Merlot, Cabernet Sauvignon and Malbec.
- In the neighbouring commune of Pomport, the clay and flint terraces of LA BARAGOILE are home to the white, grape varieties, Sémillon and Sauvignon Blanc. These are used to produce a dry white and sweet Monbazillac.

CHÂTEAU PERROU-LA-BARAGOILE

BERGERAC ROUGE



Grape varieties :

55% **Merlot**
30% **Malbec**
15% **Cabernet Sauvignon**

Vintage :

2011, 2012, 2013, 2014,
2016, 2018, 2019

Bottle : 0,75 litre

Packaging :

box of 6 bottles with divider

Vinification : Harvested at optimum maturity. Cold pre-fermentation maceration with oak chips. Alcoholic fermentation at low temperature. Pumping over to privilege the fruit.

Ageing : 4 to 6 months in stainless steel tanks using oak staves.

Terroir : In the heart of “purple” Périgord, a south-facing limestone hillslope bounded by clay and flint terraces benefits from long sunshine hours permitting optimum maturity of the grapes.



CHÂTEAU PERROU

BERGERAC BLANC SEC *boisé*

Grape variety :

100% **Sémillon**

Vintage : 2011

Bottle : 0,75 litre

Packaging : box of 6 bottles

Vinification : Harvested at the optimum maturity of each plot. Skin contact before pressing in pneumatic press. Fermentation at low temperature.

Ageing : 4 to 6 months in stainless steel tanks using oak staves.

Terroir : In the heart of “purple” Périgord, a south-facing limestone hillslope bounded by clay and flint terraces benefits from long sunshine hours permitting optimum maturity of the grapes.

CHÂTEAU PERROU

SAUSSIGNAC **Blanc liquoreux**



Grape varieties :

80% **Sémillon**
20% **Sauvignon Blanc**

Vintage : 2004, 2008

Bottle : 0,5 litre

Packaging : box of 6 bottles

Vinification : Hand harvested by successive tries (3 or 4 times). Botrytized and passerillés grapes from old vines.

Ageing : 12 months in stainless steel tanks using oak staves (origin France).

Terroir : In the heart of “purple” Périgord, a south-facing limestone hillslope bounded by clay and flint terraces benefits from long sunshine hours permitting optimum maturity of the grapes.



CHÂTEAU PERROU-LA-BARAGOILE

MONBAZILLAC **Blanc liquoreux**

Grape varieties :

70% **Sémillon**
30% **Sauvignon Blanc**

Vintage : 2006, 2007, 2008
2012, 2014, 2016, 2017, 2018, 2019

Bottle : 0,75 litre

Packaging : box of 6 bottles

Vinification : Hand harvested by successive tries. Botrytized and passerillés grapes. Oak chips added to the harvest.

Ageing : 18 months in stainless steel tanks using oak staves (origin France).

Terroir : In the heart of “purple” Périgord, a south-facing limestone hillslope bounded by clay and flint terraces benefits from long sunshine hours permitting optimum maturity of the grapes.