

GEORGES DUBOEUF

DOMAINE DES QUATRE VENTS FLEURIE 2015



Description:

The 2015 Domaine Des Quatre Vents is a bright garnet color. Fresh aromas of black fruits, cherry stone, mild spices permeate the nose, while the same fruits and spices are ripe and fresh on the palate, with silky tannins.

Winemaker's Notes:

The south-facing vineyards of the Estate tumble down the hillside to the road leading out of Fleurie. Two winemakers undertake caring for the 12 hectare (29.7 acre) property, where most of the vineyards surrounding the house are more than 50 years old and trellised in the traditional Gobelet style. They are planted mostly in the pink granite soil that is the hallmark of the Fleurie Cru. The average harvest is 425 barrels, which is conducted manually, in whole bunches. Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless-steel vats. Eighty percent of the wine is aged in stainless-steel vats, and 20 percent new French oak barrels, for 8 months.

Interesting Facts:

The vineyards and winery have been owned by the Darroze family since the mid-1950s, when it was bought by the father of the current owner. The Duboeuf family has had an exclusive agreement with them for many years.

Serving Hints:

Well-paired with tarragon chicken, oven-roasted salmon, lamb or beef, spicy dishes and aged cheeses.

PRODUCER:	Georges Duboeuf
COUNTRY:	France
REGION:	A.O.C. Fleurie
GRAPE VARIETY:	100% Gamay
ALCOHOL:	13.5%
RESIDUAL SUGAR:	1.40 g/l
pH:	3.37
TOTAL ACIDITY:	5.50 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.89	13.78	10.47	12.24	5x11	81562902024-3	2081562902024-7

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