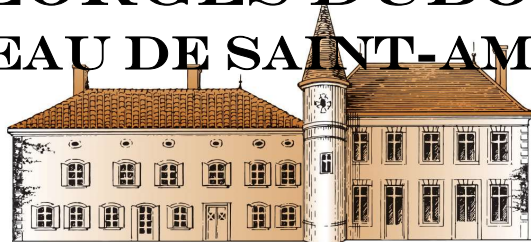


# GEORGES DUBOEUF CHÂTEAU DE SAINT-AMOUR 2016



## Description:

This fine representation of Cru Saint-Amour presents a vivid ruby to garnet color. Complex yet delicate aromas of ripe red fruit, especially cherry are predominant. It is rich and full-bodied with silky and generous tannins. The fruits follow through to the palate and play out to a very pleasing finish.

## Winemaker's Notes:

The south-facing vineyards of the Estate include 49.4 acres where most of the vineyards are more than 20 years old and trellised in the traditional Gobelet style. Harvest is conducted manually, in whole bunches. Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless steel vats. The wine sees no oak.

## Serving Hints:

This wine is a great match for rich foods such as grilled duck, lamb moussaka, many Indian dishes that feature lamb and a variety of hard cheeses.

## Interesting Fact:

Saint-Amour is the northernmost Beaujolais Cru and the smallest. The "romance" of wine is especially pronounced in this region by virtue of its name. The Sidaurin family owns the Estate and has aligned with Les Vins Georges Duboeuf for many years.

<b>PRODUCER:</b>	Georges Duboeuf
<b>COUNTRY:</b>	France
<b>REGION:</b>	A.O.C. Saint Amour
<b>GRAPE VARIETY:</b>	100% Gamay
<b>ALCOHOL %:</b>	13%
<b>RESIDUAL SUGAR:</b>	1.40 g/l
<b>pH:</b>	3.44
<b>ACIDITY:</b>	5.50 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.89	13.78	10.47	12.24	5x11	81562902798-3	2081562902798-7

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