

GEORGES DUBOEUF

CHATEAU DES VIERRES BEAUJOLAIS-VILLAGES 2016



Description:

This wine has a beautiful deep ruby color. It is silky, full-bodied and velvety smooth. The palate is very pleasant, with notes of fruit. A wine with great distinction, it leaves a harmonious finish that lingers.

Winemaker's Notes:

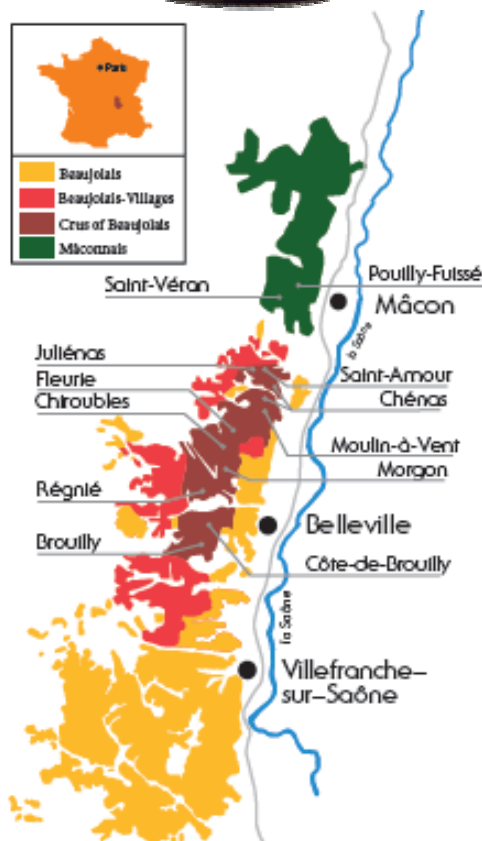
Vinified using traditional methods, including carbonic maceration, within six to eight weeks after harvest.

Serving Hints:

This wine is perfectly paired with charcuterie, grilled meats, assorted cheeses and lighter fares.

Interesting Facts:

Solid and elegant, Château des Vierres sits mid-slope, overlooking the Ardières Valley, on one of the best Lantignié hillsides. The vines are grown with great care by winegrower Jean-Marc BRANCHE and his wife. Vinification is now entrusted to the Quincié cooperative. Cellar-master Jean Luc CHAGNY uses all his thoroughness and expertise in making the Château des Vierres wines: full, racy and very elegant.



PRODUCER: Georges Duboeuf
COUNTRY: France
REGION: Beaujolais
GRAPE VARIETY: 100% Gamay
ACIDITY: 5.35 g/l
pH: 3.64
ALCOHOL: 12.3%
RESIDUAL SUGAR: 1.70

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.3%	35.89	13.78	10.47	12.24	11X5	81562902027 4

