

GEORGES DUBOEUF

DOMAINE CHATEAU DE NERVERS 2015



Description:

This classic Brouilly shows a shimmering purple color and exhibits delicate fruity aromas, especially cherry and kirsch. The mouthfeel is redolent of suave and silky tannins. It is a balanced wine with excellent aging potential.

Winemaker's Notes:

•The grapes come from 47 hectares (116.1 acres) of traditional Gobelet-trellised southeast-facing vineyards with vines more than 50 years old. Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration and malolactic fermentation takes place in French foudres (large, neutral oak barrels).

Serving Hints:

This wine pairs best with lamb shanks, charcuterie and semi-soft cheeses.

Interesting Fact:

The Chateau, owned by the de Chabanne family, was the hunting lodge for the nearby Chateau de la Chaize, whose estates in the 17th Century extended to the Saone River (approximately ten kilometers). La Chaize was a confessor to Louis XIV and was awarded the land for his intercession with Heaven on behalf of the French king.

PRODUCER:

Georges Duboeuf

COUNTRY:

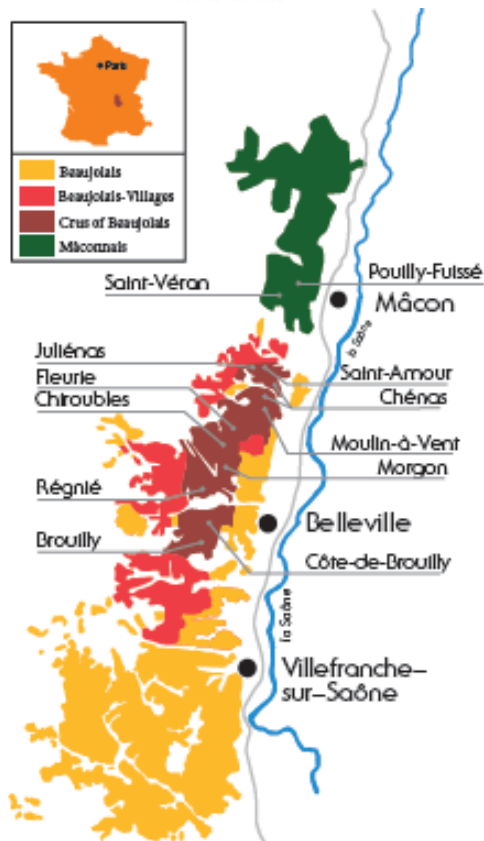
France

REGION:

A.O.C. Brouilly

GRAPE VARIETY:

100% Gamay



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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	35.89	13.78	10.47	12.24	11x5	81562902023 6

