

GEORGES DUBOEUF

JULIÉNAS - CHÂTEAU DES CAPITANS 2015



Description:

This wine displays a shimmering garnet color. Its nose is redolent in aromas of cherry, stone and black fruits, predominantly blueberry, with hints of kirsch and peppery notes, all of which carry through to the taste. Full-bodied, rich and heady, the wine has a solid tannic backbone signifying good aging potential.

Winemaker's Notes:

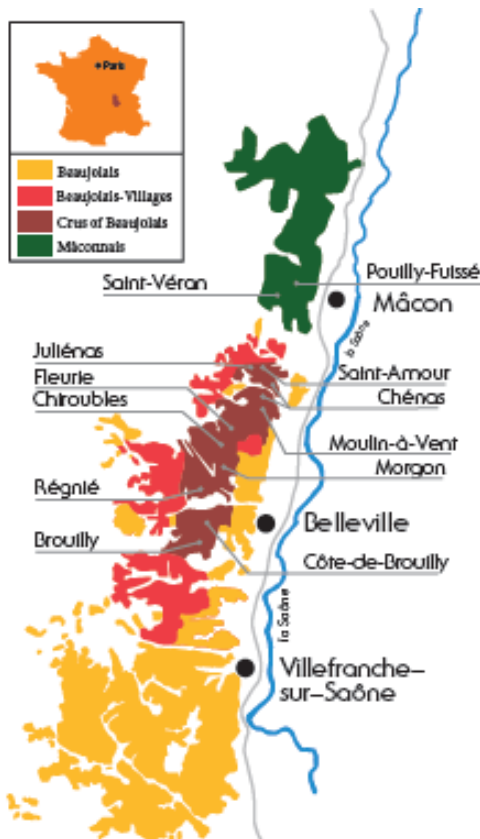
During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.

Serving Hints:

Pairs well with red meats, Coq Au Vin, grilled or oven roasted wild boar and distinctive cheeses. Ideal serving temperature is 54° F.

Interesting Fact:

This 19th-century castle is situated right in the heart of the AOC Cru Julié纳斯, in a locality known as Les Capitans. Centuries-old cedar trees in the stately gardens stand as tall sentinels of a long, illustrious past. The remarkably old vines form one single, undivided vineyard circling the estate and benefit from optimal soil and microclimate conditions. South-southeast hillside exposure to the sun allows the grapes to attain perfect ripening before they are harvested.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Julié纳斯

GRAPE VARIETY:

100% Gamay

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.9%	35.89	13.78	10.47	12.24	11X5	81562902017 5

