

# GEORGES DUBOEUF

## CHÂTEAU DES CAPITANS JULIÉNAS 2016



### Description:

This 2016 vintage 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:

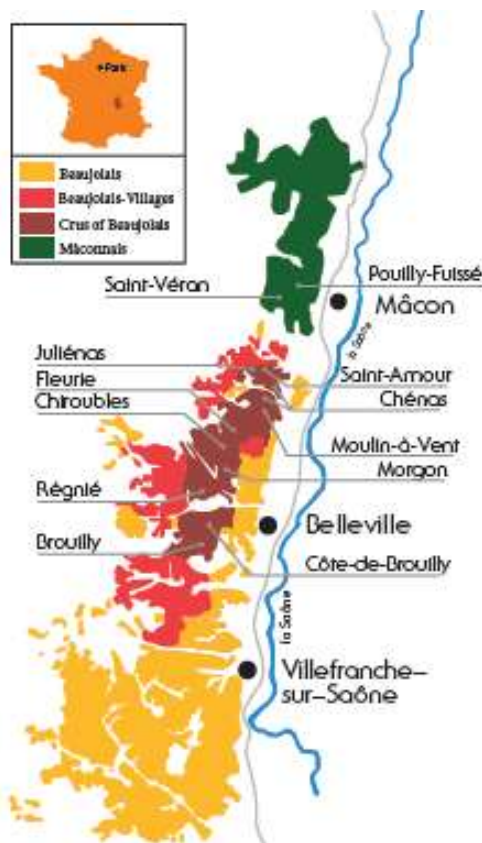
Southeast hillside exposure to the sun allows the grapes to attain perfect ripening before they are harvested. Harvesting of this wine is done manually, in whole bunches and the grapes are de-stemmed. Maceration lasts between 10 to 12 days and fermentation is conducted at temperatures around 86° Fahrenheit. A small portion of the wine is aged for 8 months in new French oak, with the rest in stainless steel. Chateau des Capitans is owned by the Duboeuf family.

### Serving Hints:

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

### Interesting Fact:

This 19<sup>th</sup>-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.



**PRODUCER:**

Georges Duboeuf

**COUNTRY:**

France

**REGION:**

A.O.C. Julié纳斯

**GRAPE VARIETY:**

100% Gamay

**RESIDUAL SUGAR:**

1.5 g/l

**pH:**

3.45

**ACIDITY:**

5.9 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	35.89	13.78	10.47	12.24	5X11	81562902017 5

