

GEORGES DUBOEUF

CLOS DES QUATRE VENTS FLEURIE 2015



Description:

The 2015 Clos des Quatre Vents is a bright garnet color. Fresh aromas of black fruits, and black cherry with floral scents permeate the nose, while the same fruits are ripe and fresh on the palate, with creamy tannins.

Winemaker's Notes:

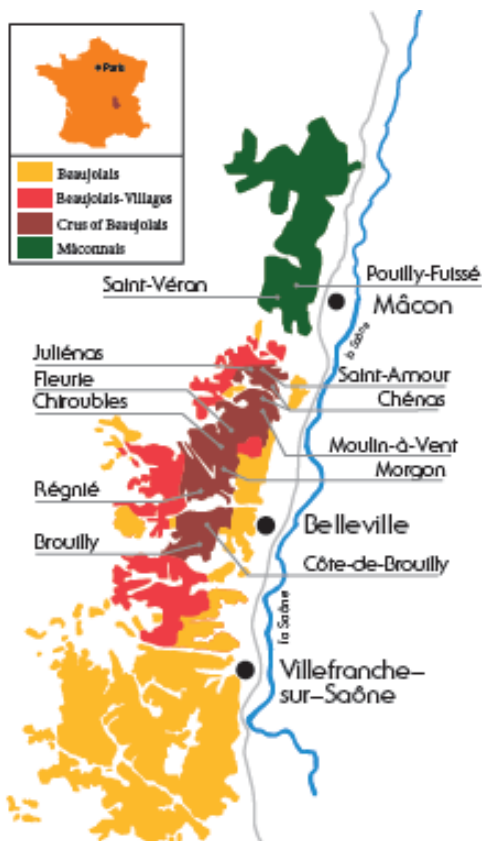
The south-facing vineyards of the Estate tumble down the hillside to the road leading out of Fleurie. Two winemakers undertake caring for the 12 hectare (29.7 acre) property, where most of the vineyards surrounding the house are more than 50 years old and trellised in the traditional Gobelet style. They are planted mostly in the pink granite soil that is the hallmark of the Fleurie Cru. Harvest is conducted manually, in whole bunches. Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless steel vats and the wine sees no oak.

Serving Hints:

Pair with grilled red meats, lamb shanks, spicy dishes and aged cheeses.

Interesting Fact:

The vineyards and winery have been owned by the Darroze family since the mid-1950s, when it was bought by the father of the current owner. The Dubouef family has had an exclusive agreement with them for many years.



PRODUCER: Georges Duboeuf
COUNTRY: France
REGION: A.O.C. Fleurie
GRAPE VARIETY: 100% Gamay
RESIDUAL SUGAR: 1.40 g/l
pH: 3.37
TOTAL ACIDITY: 5.50 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	81562902799 0

