

GEORGES DUBOEUF

DOMAINE CÔTE DU PY – MORGON 2015



Description:

This fine Morgon has a shiny garnet color. Delicate fruity aromas with notes of cherry, kirsch and a hint of bitter almond permeate the nose. It is full-bodied, rich and structured, with a solid tannic backbone that is both luscious and ample and signals good aging potential.

Winemaker's Notes:

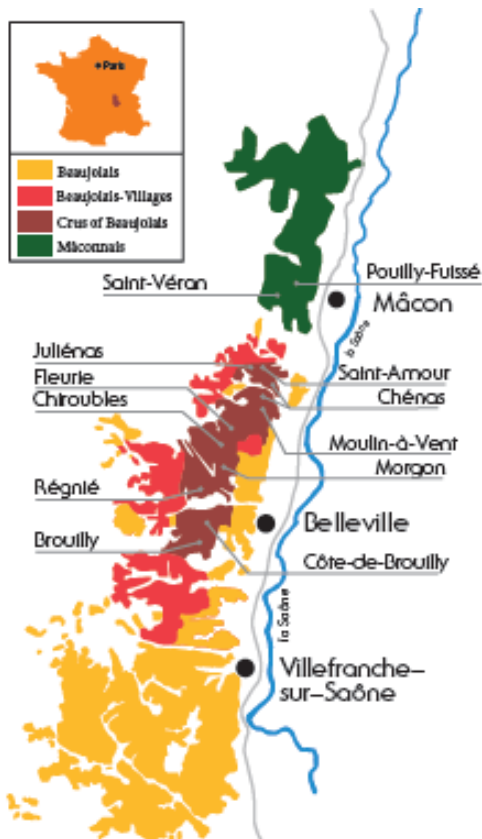
The grapes come from 24.7 acres of traditional Gobelet trellised vineyards with vines more than 50 years old. Harvesting of this wine is conducted manually, in whole bunches and the grapes are de-stemmed before pressing. Semi-carbonic maceration and malolactic fermentation takes place in temperature controlled stainless steel vats. This wine sees zero oak.

Interesting Fact:

Overlooked by Mont du Py, the plots of "roche pourrie" (rotten rock) made up of very ancient schist and eruptive rock are shared between 6 very distinct named vineyards or 'climats', the most famous of which is Côte du Py. The long slope of the Côte du Py has produced this well structured wine that's full, dry, tannic and will only become better with age. It is concentrated in both structure and in rich black-plum fruits.

Serving Hints:

Serve as an accompaniment to assertive cheeses and charcuterie or alongside ahi tuna, ham, or roast chicken.



PRODUCER: Georges Duboeuf
COUNTRY: France
REGION: A.O.C. Morgon
GRAPE VARIETY: 100% Gamay
RESIDUAL SUGAR: 1.50 g/l
pH: 3.26
ACIDITY: 5.43 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	38.40	12.02	8.98	12.48	4x14	853725006013

