

GEORGES DUBOEUF

CÔTE DU PY — MORGON 2016



Description:

This 2016 vintage 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:

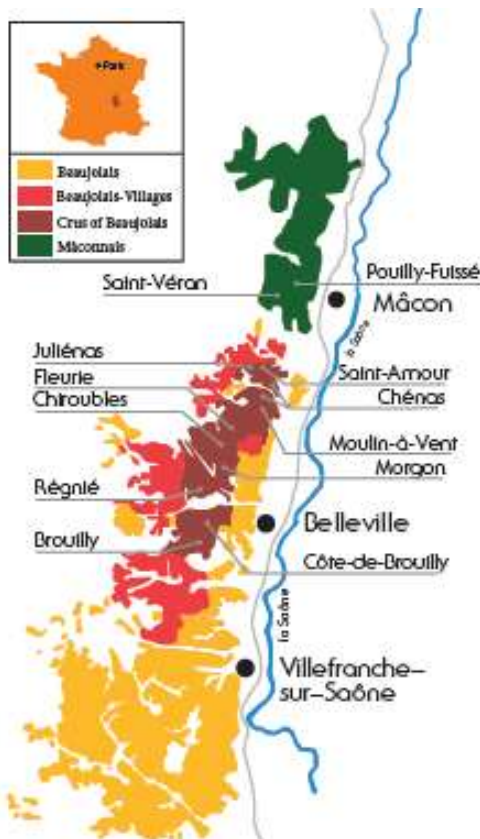
The grapes come from 24.7 acres of traditional Gobelet trellised vineyards with vines more than 50 years old. Harvesting of this wine is conducted manually, in whole bunches and the grapes are de-stemmed before pressing. Semi-carbonic maceration and malolactic fermentation takes place in temperature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

Interesting Fact:

The vineyards are owned by the Lecoque family, who have farmed this land for many years and have a long-standing relationship with Les Vins Georges Duboeuf.

Serving Hints:

This wine pairs best with rack of lamb, grilled red meats and both hard and semi-soft cheeses.



PRODUCER: Georges Duboeuf
COUNTRY: France
REGION: A.O.C. Morgon
GRAPE VARIETY: 100% Gamay
RESIDUAL SUGAR: 1.2 g/l
pH: 3.7
ACIDITY: 5.05 g/l

QUINTESSENTIAL
 IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	35.89	13.78	10.47	12.24	5x11	81562902044 1

