

GEORGES DUBOEUF

DOMAINE DE ROSIERS – MOULIN A VENT 2016



Description:

This 2016 vintage displays a brilliant dark garnet color with specific aromas of black currant and faded rose. Full-bodied with elegant tannins, there are subtle hints of toast, jammy fruits and vanilla spices. This fine wine has great aging potential.

Winemaker's Notes:

Harvesting of Moulin-A-Vent Domaine des Rosiers is done manually, in whole bunches and the grapes are unstemmed. Maceration lasts between 10 to 14 days and fermentation is conducted at temperatures between 82 to 90 degrees Fahrenheit. It sees 30% oak barrel aging.

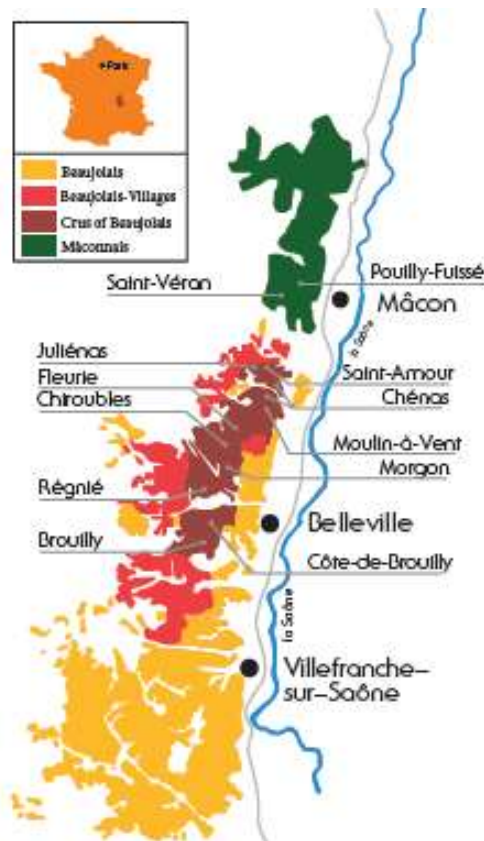
Serving Hints:

This wine pairs well with foods that boast earthy or spicy flavors. Enjoy it with slow-cooked beef ribs, game, spicy dishes, or aged cheese.

Interesting Fact:

Gérard Charvet, owner of the "Rosebush" (rosier in French) Estate, exhibits an incurable passion for both his vineyards and his wines. He is, without a doubt, blessed, cultivating the earth of the prestigious Cru, Moulin-À-Vent. His fore-bearers settled in a village of Chenas over a century ago, and it was their work ethic that drove him to become a hardworking, meticulous winemaker. After the death of his father in 1983, Gérard took over the estate with admirable talent. Although investing in modern and efficient winemaking equipment, he never forgot the value of listening to his elders, where the art of vinification was concerned. His excellent wines are frequently awarded prizes in various contests. Combining the respective advantages of stainless steel and oak barrels in aging his wines prior to bottling, he has skillfully harmonized the strengths of both perfect unison. Georges Dubeouf has been purchasing Gérard's entire production since 1976.

PRODUCER:	Georges Duboeuf
COUNTRY:	France
REGION:	A.O.C. Moulin-à-Vent
GRAPE VARIETY:	100% Gamay
RESIDUAL SUGAR:	1.50 g/l
pH:	3.72
TOTAL ACIDITY:	4.90 g/l



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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	35.89	13.78	10.47	12.28	5x11	81562902025 0

