

# GEORGES DUBOEUF

## DOMAINE DE LA VIGNE ROMAINE MOULIN-À-VENT 2016



### Description:

This lovely 2016 wine from Georges Duboeuf displays a shiny garnet color. Aromas of black fruits, blackberry and cassis create a deliciously fruity nose that follows through to the fresh, fleshy, silky and balanced palate. This wine is the essence of Gamay.

### Winemaker's Notes:

The grapevines for this wine are planted on on “Les Brenays,” “En Reclaine,” “Les Petits Bois,” “la Delatte” and “Les Petits Morier” terroirs. The vines cover 6.2 acres on a Southeast facing and are under 50 years old on average. The grapes are all hand-picked and undergo 100% Malolactic fermentation with a percentage of the juice aged for 8 months in one-year-old French oak casks, and the rest in stainless steel.

### Interesting Fact:

The domaine is situated in the commune of Romanèche-Thorins (Romanesca), which was the site of one of the first Roman farms in the region. The Domaine has been run by the Gimaray family for generations.

### Serving Hints:

Serve as an accompaniment to roasts, wild game, or with any aged cheese.

### PRODUCER:

Georges Duboeuf

### COUNTRY:

France

### REGION:

Cote du Py

### GRAPE VARIETY:

100% Gamay

### RESIDUAL SUGAR:

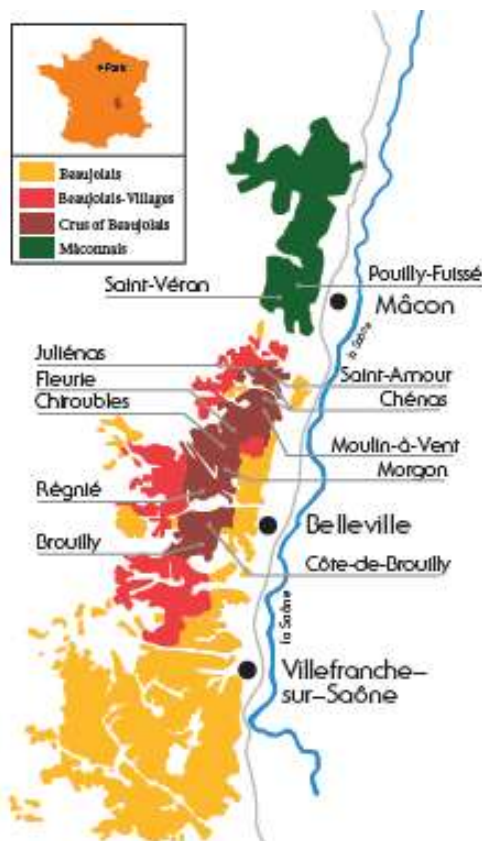
1.5 g/l

### pH:

3.72

### 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	12.24	5x11	81562902050 2

