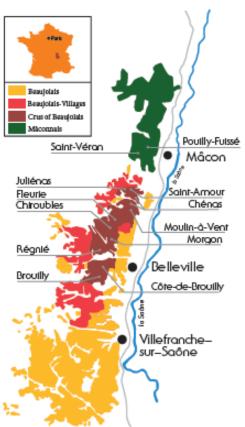
GEORGES DUBOEUF

DOMAINE JEAN-ERNEST DESCOMBES MORGON





Description:

This first class Morgon shows perfect balance and a sumptuous bouquet of black currant, plum, violets and old-fashioned roses. Elegantly smooth on the palate, revealing several layers of fresh red berries, especially cherries. The silky, prolonged finish signals completely ripened fruit.

Winemaker's Notes:

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.

Serving Hints:

This wine pairs nicely with roasted turkey, venison and rack of lamb.

Interesting Fact:

The story behind a wine often mirrors closely tot that of an individual. For example, Jean Ernest Descombes, an immensely engaging and historical figure from our Beaujolais region, devoted 30 years of his life to creating one of the finest estates and wines in Morgon. High-spirited and known for never turning down a good time, he welcomed wine reviewers and wine-tasting professionals to come and savor some of his fantastic wines. Those who met the unusual man never forgot the intense passion he had for his craft. An extraordinary grower, he deployed his talents in the vineyard as well as in winemaking. Three-fourths of his vines are more than 50 years old and planted in the best locations. The amazing wines produced at this estate have garnered an impressive list of awards.

PRODUCER: Georges Duboeuf

COUNTRY: France

REGION: A.O.C. Morgon GRAPE VARIETY: 100% Gamay

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Pack	Size	Alc%	lbs	L	W	Н	Pallet	UPC
12	750	12.9%	38.40	12.02	8.98	12.48	4x14	81562902016 8

