

# GEORGES DUBOEUF

## DOMAINE JULIÉNAS CHATEAU DES POUPETS



### Description:

An intense ruby color. This wine reveals red and blackberry aromas with hints of spices, cinnamon and vanilla. A well-structured wine that offers elegance and length on the palate.

### Winemaker's Notes:

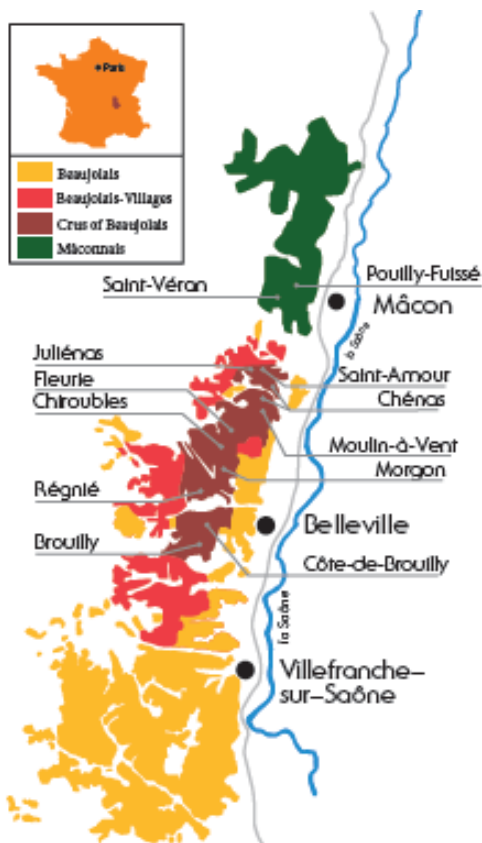
Harvest is done manually, with whole bunches, un-stemmed. Indigenous yeasts are used for fermentation at temperatures between 60°F-62°F. Maceration is between 8-10 days.

### Serving Hints:

This wine pairs nicely with roasted game, various meats and a variety of cheeses.

### Interesting Fact:

This very fine estate is made up of 7 acres of vines surrounding a magnificent house that was the former home of a Lyon silk manufacturer. Since 1975, when her husband died, Madame Jorcin has been helped by two wine growers, a father and son who work in the vines and take care of the vitification. Georges Duboeuf has been buying the estate's wine for several decades.



**PRODUCER:**

Georges Duboeuf

**COUNTRY:**

France

**REGION:**

A.O.C. Julié纳斯

**GRAPE VARIETY:**

100% Gamay

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	38.40	12.02	8.98	12.48	4x14	81562902041 0

