

GEORGES DUBOEUF

DOMAINE MONT CHAVY MORGON 2015



Description:

This fine Morgon shows a bright garnet color, with aromas of black and red fruits, as well as black cherry. It is rich, full-bodied, balanced and generous with robust tannins and a hint of kirsch on the finish.

Winemaker's Notes:

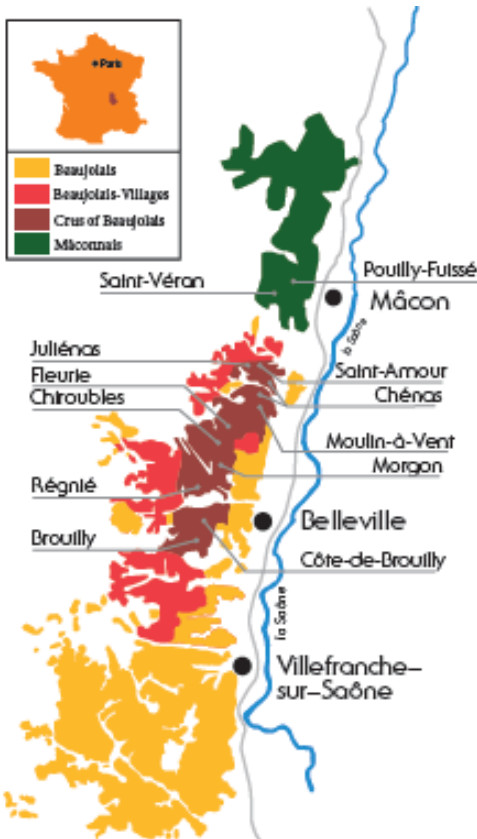
The grapes come from a 44.5 acre southeast-facing Estate vineyard, with vines that are more than 50 years old. Great care is taken to control yields. Harvesting of this wine is conducted manually in whole bunches and the grapes are de-stemmed before pressing. The wine undergoes semi-carbonic maceration, with malolactic fermentation taking place in temperature controlled stainless steel vats.

Serving Hints:

This wine pairs best with grilled red meats, mushroom risotto, spicy dishes and aged cheeses.

Interesting Fact:

Franck and Cyrille Chavy are the fourth generation of winegrowers on the Morgon "Cru". With their father, Henri, they run vineyards that are mainly planted in the "Charmes" and "Corcelette" "climats". They have two wineries which allow them to complete a 6-12 day maceration and produce wines full of finesse and roundness that win them many medals every year.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Morgon

GRAPE VARIETY:

100% Gamay

RESIDUAL SUGAR:

1.6 g/l

pH:

3.49

ACIDITY:

5.5 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	35.89	13.78	10.47	12.24	11x5	81562902043 4

