

GEORGES DUBOEUF

DOMAINE DE LA VIGNE ROMAINE MOULIN-À-VENT 2013



Description:

A brilliant sustained blackberry color. Intense aromas, dominated by dark berries and delicate notes of oak, vanilla and toast. Hearty, full and fleshy, this Moulin-A-Vent reveals good tannic structure with fine, distinctive tannins that suggest excellent ageing potential. It finishes long and lingering.

Winemaker's Notes:

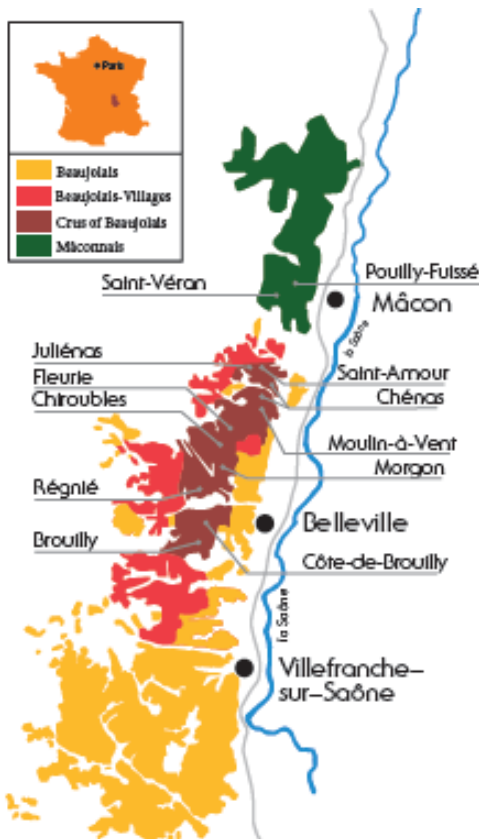
The vines of Moulin-A-Vent Domaine De La Vigne Romaine are planted on "Les Brenays," "En Reclaine," "Les Petits Bois," "la Delatte" and "Les Petits Morier" terroirs. The domain has been run by the Gimaray family for generations. The vines are 40 years old on average, and face south-south-east. The grapes are all hand-picked, undergo 100% Malolactic fermentation and are partly matured in oak casks.

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:

This wine pairs well with roasts and game, in addition to Camembert and aged Gouda cheeses.



PRODUCER:	Georges Duboeuf
COUNTRY:	France
REGION:	Cote du Py
GRAPE VARIETY:	100% Gamay
RESIDUAL SUGAR:	1.2 g/l
pH:	3.54
ACIDITY:	3.70 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	38.40	12.02	8.98	12.48	4x14	81562902050 2

