

GEORGES DUBOEUF

DOMAINE DE JAVERNIERE – MORGON 2016



Description:

This fine Morgon presents a shiny garnet color. Aromas of black fruits, predominantly cassis, are in the nose with a pronounced freshness. Generous, unctuous and rich, with fine, silky tannins. Simply a delicious Morgon.

Winemaker's Notes:

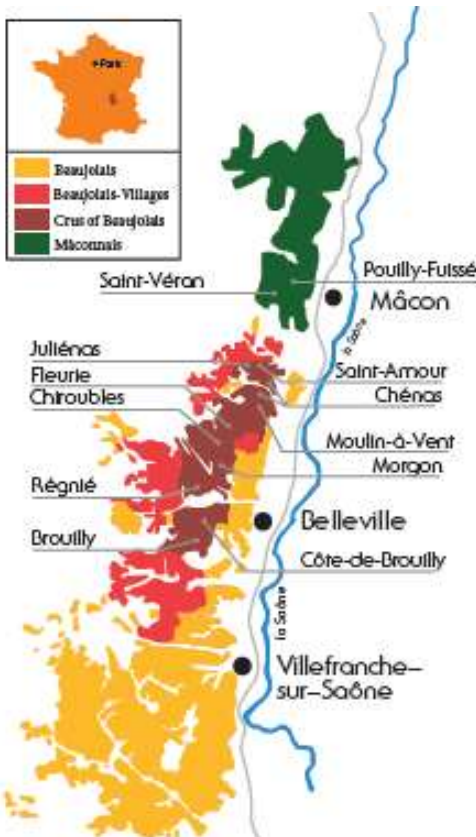
Harvesting of this wine is done manually in whole bunches from a 24.7 acre south facing plot where the vines are 50 years and older and configured in the traditional Gobelet system. They are destemmed and only the best bunches move to vinification. Malolactic fermentation takes place after pumping-over is conducted. The wine sees no oak and is aged in stainless steel tanks.

Serving Hints:

Serve as an accompaniment to grilled meats, spicy foods and fine aged cheeses.

Interesting Fact:

Morgon comes from a special terroir made up of decomposed rock and friable schist, and is without doubt the most typical of the ten Beaujolais "crus". Its "terroir" taste becomes more intense over time. In 1985, Hervé Lacoque moved to this domain, which was founded five generations previously. They have a long standing relationship with Les Vins Georges Duboeuf.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

Morgon, Beaujolais

GRAPE VARIETY:

100% Gamay

RESIDUAL SUGAR:

1.20 g/l

pH:

3.72

TOTAL ACIDITY:

4.97 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	81562902045 8

