

# GEORGES DUBOEUF

## DOMAINE DE JAVERNIÈRE MORGON COTE DU PY 2015



### Description:

This first-class Morgon shows a shimmering blueberry color and a nose of black cherry marmalade, with white pepper notes. Full-bodied, rich and structured in the mouth, it displays firm tannins and a persistent, satisfying finish.

### Winemaker's Notes:

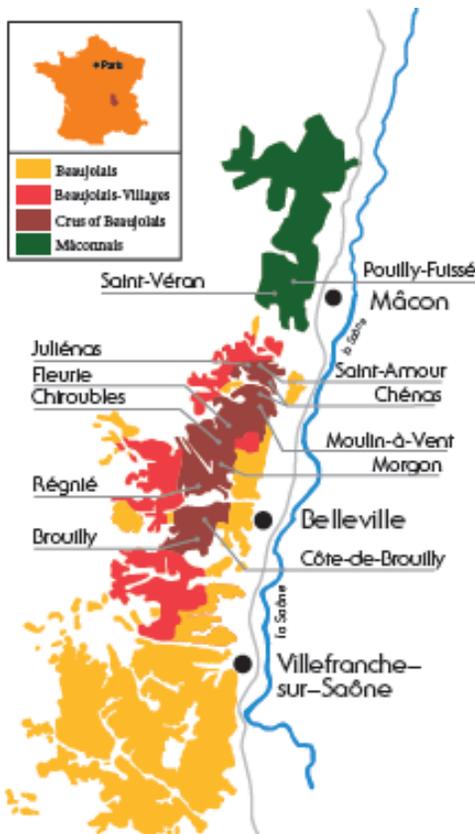
Harvesting of this wine is done manually in whole bunches from a 24.7 acre south-facing plot where the vines are 50 years and older and configured in the traditional Gobelet system. They are destemmed and only the best bunches move to vinification. This wine undergoes frequent pumping over, with malolactic fermentation taking place in stainless steel tanks. The wine does not see any oak.

### Serving Hints:

This wine pairs best with grilled meats, spicy foods and fine, aged cheeses.

### Interesting Fact:

The vineyards are owned by the Lecoque family, who have farmed this land for many years and have a long-standing relationship with Les Vins Georges Duboeuf.



### PRODUCER:

Georges Duboeuf

### COUNTRY:

France

### REGION:

Morgon, Beaujolais

### GRAPE VARIETY:

100% Gamay

### pH:

3.59

### ACIDITY:

5.50 g/l

### RESIDUAL SUGAR:

1.40 g/l

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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	81562902045 8

