

# GEORGES DUBOEUF

## JEAN-ERNEST DESCOMBES MORGON CÔTE DU PY 2015



### Description:

This first-class Morgon provides aromas of black cherry with subtle notes of white pepper. It is a full-bodied, rich and well structured wine.

### Winemaker's Notes:

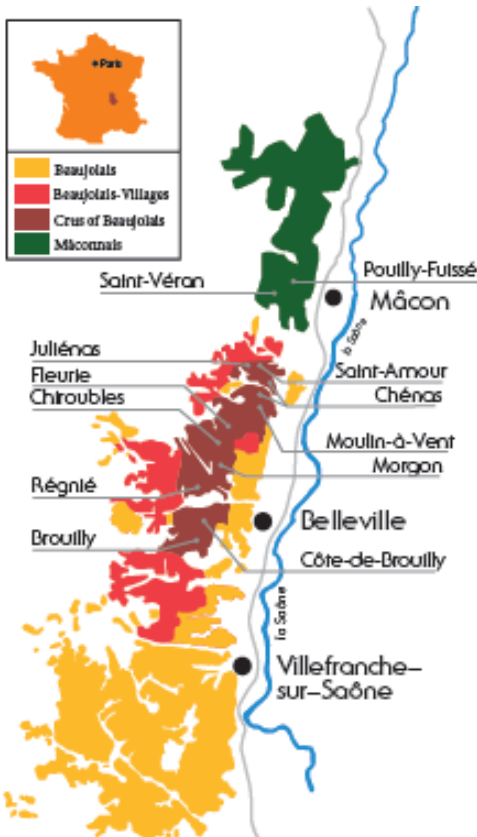
The grapes come from a 29.7 acre southeast-facing Estate vineyard, with vines more than 50 years old (and some as old as 100 years). Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration lasts between 10 to 12 days, with malolactic fermentation taking place in temperatures-controlled stainless steel vats between 82 to 84 degrees Fahrenheit.

### Serving Hints:

This wine pairs nicely with sirloin steak, roasted duck breast, stuffed Portobello mushrooms and aged cheeses.

### Interesting Fact:

Nicole Descombes Savoye, known as “the Queen of Beaujolais” took over running the winery and vineyards when her parents passed away in 1993 (Nicole’s father, Jean Ernst, was considered one of the great winemakers of the region). Descombes is the first grower that Georges Duboeuf started working with when he started Les Vins Georges Duboeuf in 1968. .



**PRODUCER:**

Georges Duboeuf

**COUNTRY:**

France

**REGION:**

A.O.C. Morgon

**GRAPE VARIETY:**

100% Gamay

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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	81562902047 2

