

GEORGES DUBOEUF

MOULIN-À-VENT 'FLOWER LABEL' 2016



Description:

This wine displays aromas of black fruit and cherry. It is a very fresh wine with a lovely purity on the palate.

Winemaker's Notes:

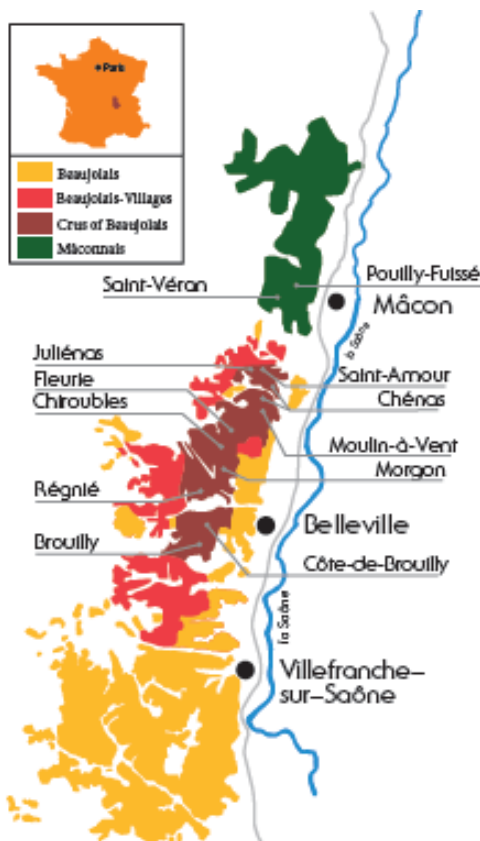
The grapes come from a 12 hectare (29.7 acre) southeast-facing Estate vineyard, with vines more than 50 years old (and some as old as 100 years). Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration lasts between 10 to 12 days, with malolactic fermentation taking place in temperatures-controlled stainless steel vats between 28 to 30 degrees Celsius (79 to 82 degrees Fahrenheit).

Serving Hints:

This wine pairs best with red meat, roasted duck breast and aged cheese..

Interesting Fact:

The ancient windmill perched on high, completely surrounded by Gamay vines, is nothing less than the royal throne of the Beaujolais cru, majestically withstanding time and tempests. Erected in the fifteenth century, the windmill ceased grinding grain in the mid-nineteenth century. Although in a state of repose, its machinery has remained in perfect operating condition, ever ready to resume duty. Recently the windmill's sails were replaced, after their absence for many years. The only survivor of its kind in Beaujolais, it is very appropriately classified as a French historic monument.



PRODUCER:	Georges Duboeuf
COUNTRY:	France
REGION:	A.O.C. Moulin-a-Vent
GRAPE VARIETY:	100% Gamay
RESIDUAL SUGAR:	1.5 g/l
pH:	3.64
TOTAL ACIDITY:	5.05 g/l

QUINTESSENTIAL
 IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	35.89	13.78	10.47	12.24	5x11	81562902011 3

