

# GEORGES DUBOEUF

## 'FLOWER LABEL' – JULIÉNAS 2016



### Description:

The wine displays a shimmering garnet color. Heady aromas of spices and black fruits marmalade, especially blackberry. Structured, balanced and tannic.

### Winemaker's Notes:

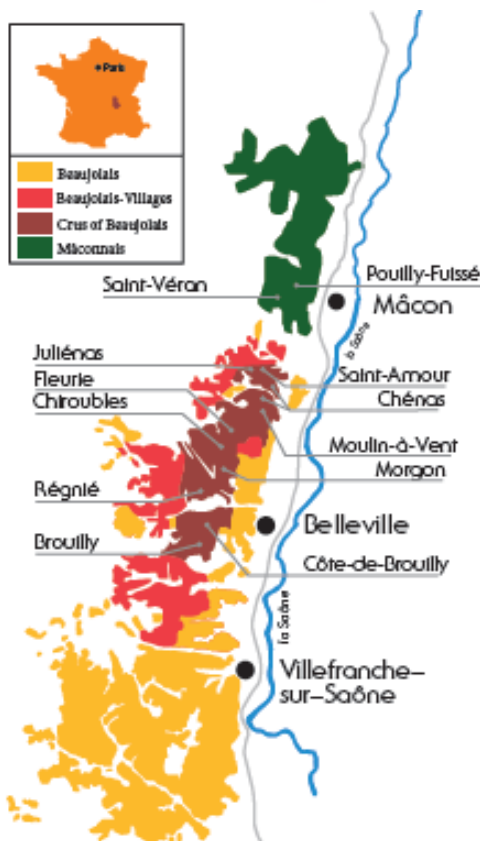
The grapes for this Georges Duboeuf "Flower Label" wine come from vines that are 50 years or older. They are trellised in the traditional Gobelet style. The grapes are harvested manually, in whole bunches, and are destemmed prior to crushing. Semi-carbonic maceration takes place, and fermentation is conducted at low temperatures in stainless steel tanks.

### Serving Hints:

Pairs best with grilled red meats and creamy cheeses, such as brie or camembert.

### Interesting Fact:

Named after Julius Caesar, legend has it that this appellation was the first Beaujolais village to be planted with vines. The grapes produced from this region is reminiscent of Fleurie, with more body and spice, and as it ages it becomes velvety and rich. Southern hillside exposure to the sun allows the grapes to attain perfect ripening before they are harvested.



### PRODUCER:

Georges Duboeuf

### COUNTRY:

France

### REGION:

A.O.C. Julienas

### GRAPE VARIETY:

100% Gamay

### pH:

3.61

### TOTAL ACIDITY:

5.35 g/l

### RESIDUAL SUGAR:

1.6 g/l

### QUINTESSENTIAL

IMPORTER | MARKETER | DISTRIBUTOR

[www.quintessentialwines.com](http://www.quintessentialwines.com)

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	35.89	13.78	10.47	12.24	5x11	81562902009 0

