

GEORGES DUBOEUF MOULIN-À-VENT “FLOWER LABEL”



Description:

The Moulin-À-Vent “Flower Label” is intense in color, varying between deep garnet and dark ruby. This Moulin-À-Vent is suggestive of both flowers and fruit, particularly violets and cherries. Well-structured with moderate tannins, delicately spiced, it offers complexity and good length, elegance and harmony, power and velvet.

Winemaker’s Notes:

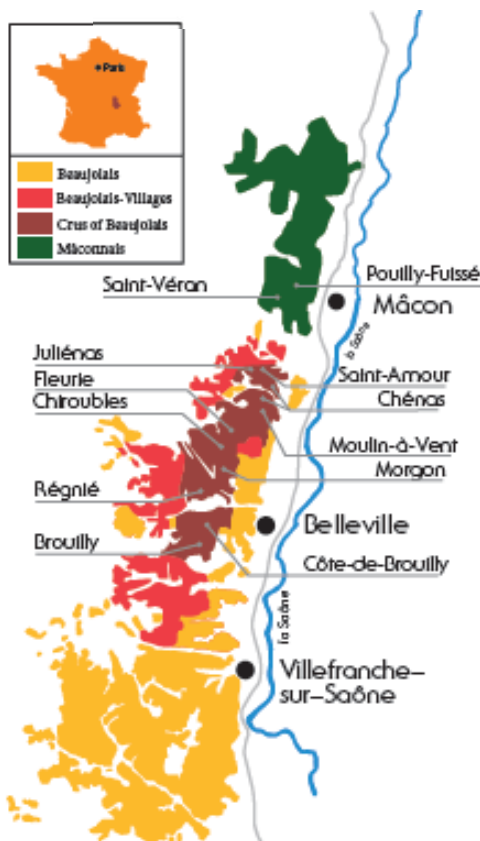
During the 5-6 months growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.

Serving Hints:

Serve as an accompaniment to creamy cheeses, Hors d’oeuvres or alongside roasted chicken or a light pasta dish. Best served chilled.

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

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	35.89	13.78	10.47	12.24	11X5	TBD

