

**GEORGES
DUBŒUF**

2019
**FLOWER LABEL
MOULIN-A-VENT**

WINE DATA

Producer

Les Vins Georges
Duboeuf

Country

France

Region

Beaujolais

Wine Composition

100% Gamay

Alcohol

14.5%

Total Acidity

1.7 G/L

Residual Sugar

1.4 G/L

pH

3.62

DESCRIPTION

This wine displays a shiny garnet color in the glass. There are delicate aromas of red and black fruits – especially fresh fig – and notes of peonies (flowers). Full bodied and structured, with silky tannins and a long and pure finish.

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 de-stemmed before pressing. Semi-carbonic maceration lasts between 10 to 12 days, with malolactic fermentation taking place in temperature-controlled stainless steel vats (between 78.8 – 82.4 F).

SERVING HINTS

This wine pairs best with grilled red meats, mushroom risotto, spicy foods and mature cheeses.

