

# GEORGES DUBOEUF

## DOMAINE DE JAVERNIERE – MORGON 2014



### Description:

This Morgon is rich and full in the mouth with good structure. It is dark and dense, smoky over the red-berry fruits. Concentrated fruit and tannins give a solid base for the wine's ripe, aromatic character.

### Winemaker's Notes:

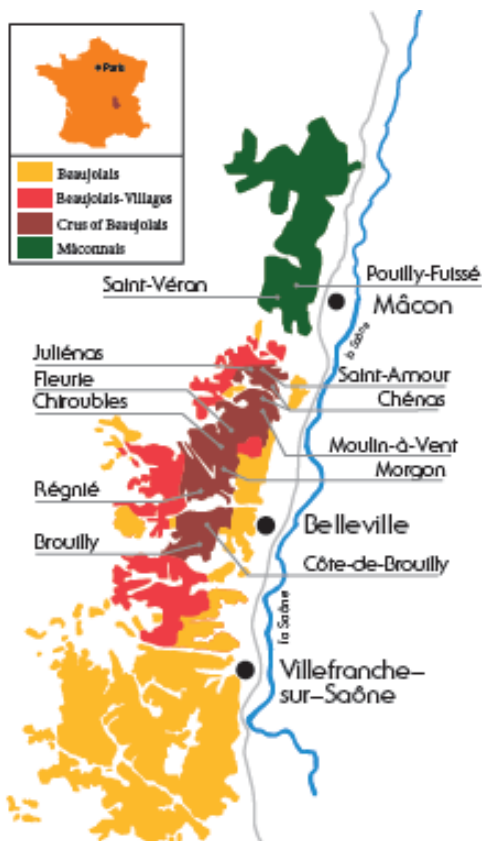
Harvest is done manually, with whole bunches, unstemmed. Indigenous yeasts are used for fermentation at temperatures between 84°F-89°F. Maceration is between 10-12 days.

### Interesting Fact:

Morgon comes from a special terroir made up of decomposed rock and friable schist, and is without doubt the most typical of the ten Beaujolais "crus". Its "terroir" taste becomes more intense over time.

### Serving Hints:

Serve as an accompaniment to assertive cheeses and charcuterie or alongside beef stew, roasted duck, or turkey.



**PRODUCER:**

Georges Duboeuf

**COUNTRY:**

France

**REGION:**

Domaine de Javerniere

**GRAPE VARIETY:**

100% Gamay

**RESIDUAL SUGAR:**

**pH:**

**TOTAL ACIDITY:**

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	38.40	12.02	8.98	12.48	4x14	85162902045 8

