

# GEORGES DUBOEUF

## CLOS DES QUATRE VENTS FLEURIE 2017



### Description:

The 2017 Clos des Quatre Vents is a brilliant garnet color. Elegant, with fresh aromas of black fruits, and black cherry with floral scents like iris, while the same fruits are on the aromatic palate. Balance, unctuousness, and soft tannins.

### Winemaker's Notes:

The south-facing vineyards of the Estate tumble down the hillside to the road leading out of Fleurie. Two winemakers undertake caring for the 12 hectare (29.7 acre) property, where most of the vineyards surrounding the house are more than 50 years old and trellised in the traditional Gobelet style. They are planted mostly in the pink granite soil that is the hallmark of the Fleurie Cru. Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless steel vats. The wine sees no oak.

### Serving Hints:

Pair with grilled red meats, lamb shanks, spicy dishes and aged cheeses.

### Interesting Fact:

The vineyards and winery have been owned by the Darroze family since the mid-1950s, when it was bought by the father of the current owner. The Dubouef family has had an exclusive agreement with them for many years.

<b>PRODUCER:</b>	Georges Dubouef
<b>COUNTRY:</b>	France
<b>REGION:</b>	A.O.C. Fleurie
<b>GRAPE VARIETY:</b>	100% Gamay
<b>ALCOHOL %:</b>	13%
<b>RESIDUAL SUGAR:</b>	1.40 g/l
<b>pH:</b>	3.50
<b>TOTAL ACIDITY:</b>	5.27 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.89	13.78	10.47	12.24	5x11	81562902799-0	2081562902799-4

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