

**GEORGES
DUBŒUF**

2017
**FLOWER LABEL
BEAUJOLAIS-VILLAGES**



WINE DATA

Producer

Les Vins Georges
Dubœuf

Country

France

Region

A.O.C. Beaujolais-
Villages

Wine Composition

100% Gamay

Alcohol

13%

Total Acidity

5.56 G/L

Residual Sugar

1.5 G/L

pH

3.56

DESCRIPTION

This delicious Flower Label Beaujolais-Villages displays a shiny garnet color, and is superbly fruity, with aromas of red and black berries, predominantly cassis. Medium-bodied. Structured and generous mouthfeel with silky tannins.

WINEMAKER'S NOTES

Harvesting of this wine is done manually in whole bunches from vines that are over 20 years old. Maceration lasts from six to eight days and malolactic fermentation is conducted at temperatures between 78.8° F – 82.4° F (26 to 28° C) in stainless steel tanks.

SERVING HINTS

This wine is great as an aperitif, it also works well with appetizers and charcuterie, such as prosciutto and other salty meats, pulled pork sliders, soft cheeses and light pasta dishes.

INTERESTING FACT

Beaujolais-Villages takes its name from a number of wine-producing villages long identified for the superior quality of their wines. In this instance, “superior” refers to greater complexity in bouquet, higher concentration, and deeper flavor. Its distinctive character sets a middle ground for Beaujolais, with its unique casual charm. If one could compare a glass of joyful Beaujolais to Mozart’s Cherubino, then Beaujolais-Villages would be Figaro-more mature, worldly and self assured. Beaujolais-Villages is an ideal, multi-purpose red wine.