



GEORGES
DUBŒUF

NOUVELLES DU BEAUJOLAIS

2015 a fabulous year



With its sublime, grandiose flavours and aromas, it's a challenge to describe just how good 2015 is for Beaujolais. This is wine that we've never seen, or drunk, before.

As you'll undoubtedly have guessed, the time has come to bottle our 2015 Beaujolais Crus.

Every time we assemble our 2015 Cru samples in our laboratory and get down to tasting, blending and deciding the perfect bottling time, it gets harder and harder. How can we choose between each wine when they're all so round, generous and powerful? Should we wait and ensure that each wine is matured to perfection, rounding out their rich, full tannins, or must we press on to meet the demands of clients eager to taste this glorious nectar?



In his book, "Through the Crystal", Louis Orizet wrote that "with bottling, we can breathe life and soul into a wine, but we can also take it away".

We believe this, so we're going to follow his recommendation and keep on tasting and re-tasting each wine as it matures- even those aged in oak.

For example, our Moulin-à-Vent 2009 Cuvée Prestige was bottled after two years maturing in wooden barrels. So what's in store for our 2015 Moulin-à-Vent? We can't rule out two separate bottlings for some of these wines, leaving an interval of a few months to bring out their truest potential.

Depending on the progress we make with each Cru and, in particular, each Estate, we'll be sure to provide you with each wine's release date in the coming weeks.

We are bringing out a few new wines, and we're delighted to offer you one of the jewels of the Beaujolais: the Château de Saint Amour. This is a beautiful château with a remarkably well-placed vineyard set into the heart of this wonderful appellation.



We are firm believers that a vintage is the reflection and the memory of the weather that shaped it. 2015 was blessed with exceptional weather, especially over the course of July, August and September, and this has given the resulting wine an outstanding level of opulence and generosity. Across the region, from Beaujolais to Beaujolais Villages and the Beaujolais Crus, we're seeing wines of an unusually deep and intense red colour. The aromas are complex with notes of forest fruit: blackcurrant, blackberry, blueberry and a hint of very ripe cherry.

Taste them and these heady aromas transform into deep, unctuous and voluptuous flavours. The smoothness and richness of these wines is truly exceptional.

Ladies and gentlemen, this is the fabulous 2015 vintage.



A sublime wine is nothing short of a work of art. First and foremost, it is a reflection of the terroir, and the result of the care afforded to the vines, a carefully chosen harvest date and of course, the skill and expertise of the winemaker. Each wine is imbued with a dream. This is why we're delighted to offer you these phenomenal wines, each of which has been crafted with attentive, meticulous and rigorous care, from the vine to the bottle.

Every appellation, estate, terroir and wine offers enormous potential. They are the result of the skill, experience and talent of each winemaker.

Our Mâconnais wines: Mâcon- Villages, St Véran, Pouilly Fuissé...



Overall, the Mâconnais harvest has been more generous than for the Beaujolais. However, in a few cases the winemaking process has been a little more delicate. Like many red varieties which give white juice, you can push Gamay quite hard to bring out its best; however, this is not the case for Chardonnay. This is finer and more elegant, requiring greater care.

Fermentation for Chardonnay always takes longer than for wines made from Gamay grapes.

A great year for Beaujolais doesn't necessarily translate into a great one for Mâconnais, and vice-versa. This is why 2008 and 2012 were merely good vintages for our reds, while they were truly exceptional for our Mâconnais whites.



It's now up to us to choose our blends according to the essence and character of each appellation, and according to how each of our wines is matured. Whether Estate, Château or generic producer wines, we need to find the perfect date to bottle each one.

This is where we'll be turning our attention and taking the greatest care to offer you a wine worthy of your expectations.

Beaujolais yours.

Georges DUBOEUF

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