

GEORGES DUBOEUF

DOMAINE DU RIAZ CÔTE-DE-BROUILLY 2015



Description:

A fine Cote de Brouilly, with a shining purple color and a mineral nose, on which are found hints of spice, fruity notes and a subtle touch of leather. Structured and balanced, this wine has a fresh mouthfeel, with a persistent finish.

Winemaker's Notes:

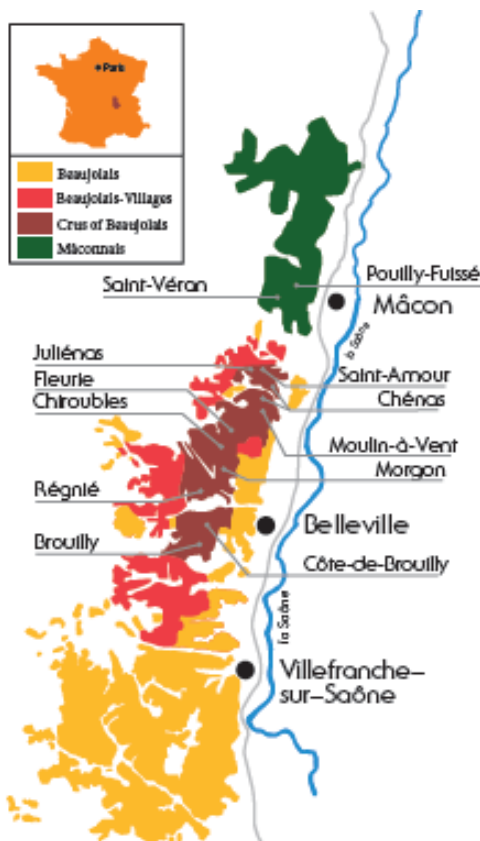
The grapes come from a small plot of only 3 hectares (7.4 acres) of traditional Gobelet-trellised southeast-facing vineyards with vines more than 50 years old. Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration and malolactic fermentation takes place in stainless steel tanks.

Serving Hints:

This wine pairs best with Coq a Vin, red meats and aged cheeses.

Interesting Fact:

The land has long been farmed by the Brac de la Pierre family, who has worked with Les Vins Georges Duboeuf for many years.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Cote de Brouilly

GRAPE VARIETY:

100% Gamay

RESIDUAL SUGAR:

1.5 g/l

pH:

3.45

TOTAL ACIDITY:

5.65 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	35.89	13.78	10.47	12.24	11X5	81562902038 0

