

GEORGES
DUBŒUF

BEAUJOLAIS NOUVEAU 2022



WINE DATA

Producer

Les Vins Georges
Dubœuf

Country

France

Region

Beaujolais

Wine Composition

100% Gamay

Alcohol

13 %

Total Acidity

5.8 G/L

Residual Sugar

1.3 G/L

pH

3.59

DESCRIPTION

The 2022 Georges Dubœuf Beaujolais Nouveau displays a brilliant garnet color with purple reflections. It offers fresh aromas of black cherries and blackberries, as well as a dense texture, and an admirable richness. Refreshing, fruity and supple on the palate, this vintage is a perfect expression of Nouveau.

WINEMAKER NOTES

Georges Dubœuf's Beaujolais Nouveau is sourced from the southern part of the Beaujolais region, which is a patchwork of terroir ranging from sand, clay and limestone to granite and schist. Differences in altitude and latitude influence the style of wine produced. Some of the grapes were picked by hand, in whole clusters, while others were machine harvested. They come from vines over 20 years old that were trained in the Guyot Trellis System. Traditional semi-carbonic maceration took place over eight days, followed by malolactic fermentation in stainless steel tanks, at temperatures between 66-and-68° F.

SERVING HINTS

Best served slightly chilled, this wine pairs well with appetizers, cheese, charcuterie, poultry such as turkey and salmon.