

CHATEAU D'OUILLY BEAUJOLAIS NOUVEAU 2023

Beaujolais, France

Château d'Ouille



TASTING NOTES: Brilliant color of a nice garnet iridescent with purple reflections. Pleasantly fruity with aromas of red berries and strawberry marmalade. The palate is fresh and caressing, full of fruit, with a supple juice and a touch of raspberry.

VITICULTURE: Château d'Ouille is situated on some of the highest quality Nouveau terroir in Beaujolais. The grapes are harvested manually, in whole clusters from Southeast-facing vineyards with vines over 50 years old.

VINIFICATION: Traditional, semi-carbonic maceration takes place, followed by malolactic fermentation in stainless steel, at temperatures between 78-84 ° F degrees. Certified sustainable.

FAMILY: For more than four centuries, the Duboeuf family has been producing wine. Now, Georges Duboeuf is a name that needs no introduction, as he is famous for turning Beaujolais Nouveau into an international phenomenon. He cared a great deal about Beaujolais, and his dedication still resonates today—elevating both the Beaujolais region and Gamay grape to near-cult status. Georges created Les Vins Georges Duboeuf in September of 1964. This historical date also marked the start of his wine merchant business—selecting, bottling and selling fine French wines from the Beaujolais and Mâconnais regions of Burgundy.

The domaines and crus within the portfolio are almost entirely comprised of independent, small, family-owned wineries such as Domaine des Rosiers Moulin-A-Vent and Jean Ernest Descombes Morgon, the latter being the first grower Georges worked with.

Georges' son Franck now runs the business, keeping Georges' legacy front and center, with wines that express the terroir with bold character and deep flavor. Franck's son, Aurélien, has a winemaking role and his nephew, Adrien, is on the business side. Franck's wife, Anne, is managing the unique "wine-centric" museum, botanical gardens and family-friendly amusement park, Le Hameau Duboeuf.

PRODUCER: The Pignard Family

REGION: Beaujolais, France

GRAPE(S): 100% Gamay

SKU:

ALCOHOL: 12.5%

TOTAL ACIDITY: 5.66 G/L

RESIDUAL SUGAR: 1.1 G/L

pH: 3.65