

GEORGES
DUBŒUF

2022
CHATEAU D'OUILLY
BEAUJOLAIS NOUVEAU



WINE DATA

Producer

The Pignard Family

Country

France

Region

Beaujolais

Wine Composition

100% Gamay

Alcohol

12.5 %

Total Acidity

5.66 G/L

Residual Sugar

1.1 G/L

pH

3.65

DESCRIPTION

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.

WINEMAKER NOTES

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

SERVING HINTS

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