

GEORGES
DUBŒUF

2021
DOMAINE DES TROIS VALLONS
BEAUJOLAIS NOUVEAU



WINE DATA

Producer
The Carret Family

Country
France

Region
Beaujolais

Wine Composition

100% Gamay

Alcohol
12.5 %

Total Acidity
5.89 G/L

Residual Sugar
1.3 G/L

pH
3.67

DESCRIPTION

The 2021 Beaujolais Nouveau from Domaine des Trois Vallons is deep garnet, seductive and enticing with intense aromas of red and black berries. It is generous and fruit-filled, with a fresh and delicious palate, leading to a warm and wonderful finish. In the tradition of this family estate, they are able to create great wines, regardless of the vintage's environmental conditions.

WINEMAKER NOTES

This vintage was hand-harvested, in whole clusters, from 55 acres of Southeast-facing, Goblet-trained vines. After destemming and traditional semi-carbonic maceration lasting from six-to-eight days, malolactic fermentation was conducted at temperatures between 78.8 – 82.4° F (26 to 28° C) in stainless steel tanks. The wine was bottled and rested a few weeks before release. The Nouveau is certified sustainable through the French HVE (High Environmental Value).

SERVING HINTS

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