

GEORGES  
DUBŒUF

2022  
DOMAINE DES TROIS VALLONS  
BEAUJOLAIS NOUVEAU



WINE DATA

Producer

The Carret Family

Country

France

Region

Beaujolais

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Wine Composition

100% Gamay

Alcohol

12.5 %

Total Acidity

5.89 G/L

Residual Sugar

1.3 G/L

pH

3.67

DESCRIPTION

A brilliant deep garnet color with violet reflections. A delicacy reminiscent of a basket of fresh black fruits: blackberry, blackcurrant, black cherry. The palate reveals a fantastic balance between strength and finesse: a fleshy, ample, generous wine with silky tannins. The splendid finish is velvety in texture.

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.