

GEORGES  
DUBŒUF

2020  
FLOWER LABEL  
BEAUJOLAIS-VILLAGES



WINE DATA

Producer

Les Vins Georges  
Duboeuf

Country

France

Region

A.O.C. Beaujolais-  
Villages

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Wine Composition

100% Gamay

Alcohol

15 %

Total Acidity

5.73 G/L

Residual Sugar

1.8 G/L

pH

3.56

DESCRIPTION

This Beaujolais-Village flashes a brilliant deep garnet color as it displays incomparable fruitiness in the purest expression of Gamay. Intense aromas of black fruits and fragrances of crème de cassis start in the nose and quickly moves down to the full-bodied, round and vinous palate, that benefits from delicate tannins. This Beaujolais-Villages offers a Southern France vision of Gamay that will retain its expressiveness for two to three years.

WINEMAKER'S NOTES

Harvesting of this wine is done manually, in whole bunches, from vines that are over 50 years old. Maceration lasts from six to eight days and malolactic fermentation is conducted at temperatures between 78.8 F – 82.4 F (26 to 28 degrees Celsius) in stainless steel tanks.

SERVING HINTS

This wine is great as an aperitif, it also works well with appetizers and charcuterie, such as prosciutto and other salty meats, pulled pork sliders, soft cheeses and light pasta dishes.

INTERESTING FACT

Beaujolais-Villages takes its name from a number of wine-producing villages long identified for the superior quality of their wines. In this instance, “superior” refers to greater complexity in bouquet, higher concentration, and deeper flavor. Its distinctive character sets a middle ground for Beaujolais, with its unique casual charm and the prestigious Top Ten Cru Wines to the north. If one could compare a glass of joyful Beaujolais to Mozart’s Cherubino, then Beaujolais-Villages would be Figaro—more mature, worldly and self assured. Beaujolais-Villages is that ideal, multipurpose red wine we all look for in a wine.