

GEORGES DUBOEUF

“FLOWER LABEL” – FLEURIE 2017



Description:

This Flower Label wine has a brilliant ruby color. Delicate aroma and red and black berries with subtle floral notes. Medium bodied, supple, balanced, and fruit-driven. Shows elegance and finesse.

Winemaker's Notes:

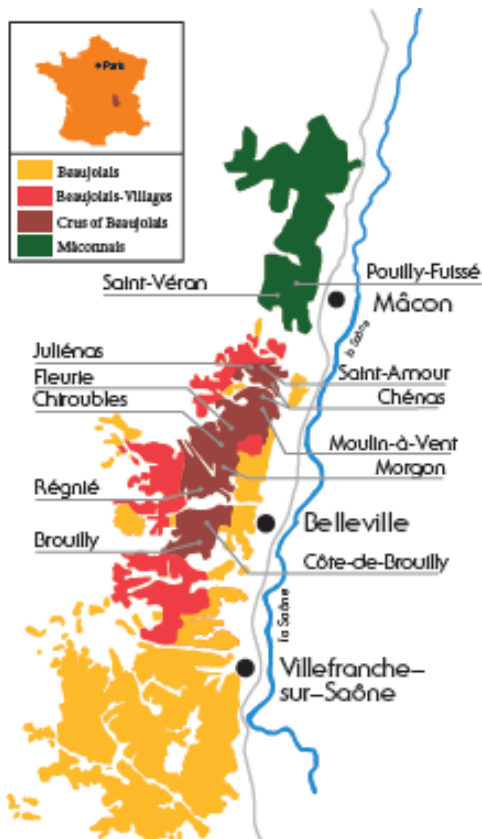
The grapes come from vines that are 20 years or older. They are trellised in the traditional Gobelet style. The grapes are harvested manually, in whole bunches, and are destemmed prior to crushing. Semi-carbonic maceration takes place, and fermentation is conducted at low temperatures in stainless steel tanks.

Serving Hints:

Pairs best with lamb, beef tartare, and matured cheeses.

Interesting Fact:

Fleurie is the name of the village where this wine is produced. It is one of the largest Beaujolais Crus in terms of volume, as well as prestige, to the obvious satisfaction of its owners. From a geomorphological standpoint, its vineyards slope down from a chain of granite hilltops, which face eastward toward the morning sun, thus creating optimal exposure for the grapes. There is some variation of soil, according to altitude; from thin, dry and acidic on higher levels to the clay terrain below. The granular textured pinkish soil, which geologists call granitic sand, distinguishes Fleurie from the other top cru wines, imparting characteristic elegance. Finely perfumed, Fleurie is “delightful like the first days of spring”.



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| PRODUCER: | Georges Duboeuf |
| COUNTRY: | France |
| REGION: | A.O.C. Fleurie |
| GRAPE VARIETY: | 100% Gamay |
| RESIDUAL SUGAR: | 1.5 g/l |
| pH: | 3.56 |
| TOTAL ACIDITY: | 5.12 g/l |

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| Pack | Size | Alc% | lbs | L | W | H | Pallet | UPC |
|------|------|------|-------|-------|-------|-------|--------|---------------|
| 12 | 750 | 13% | 35.89 | 13.78 | 10.47 | 12.24 | 5x11 | 81562902008 3 |

