

# GEORGES DUBOEUF

## “FLOWER LABEL” - FLEURIE



### Description:

This Fleurie flaunts a deep, vibrant crimson red color and a sumptuous array of floral and fruit fragrances that flatter the senses. Hints of irises, violets, roses, black currant, strawberry and peach can be found. Distinctively elegant and velvety.

### Winemaker's Notes:

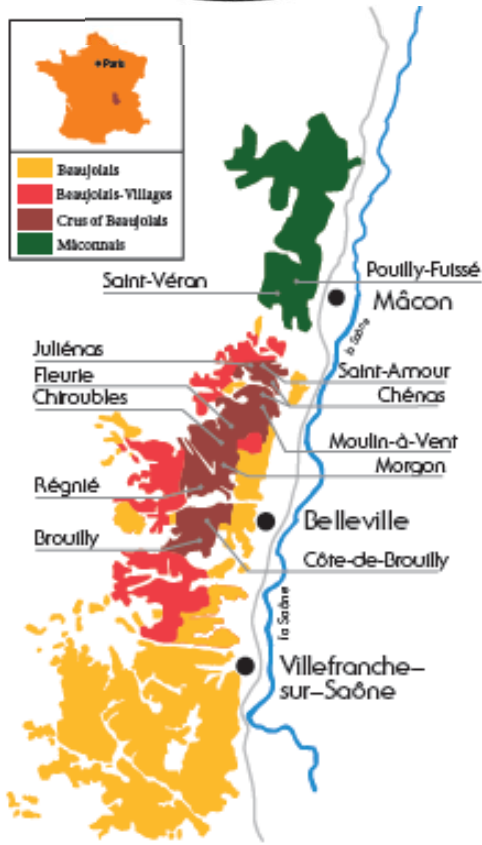
Harvest is done manually, with whole bunches, unstemmed. Indigenous yeasts are used for fermentation at temperatures between 82°F-86°F. Maceration is between 8-10 days.

### Serving Hints:

Grilled sausages, lamb chops, savory rice dishes such as Paella, or a pasta with red sauce would pair nicely with this wine.

### Interesting Fact:

Fleurie is the name of the village where this wine is produced. It is one of the largest Beaujolais cru 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 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”.



**PRODUCER:** Georges Duboeuf

**COUNTRY:** France

**REGION:** A.O.C. Fleurie

**GRAPE VARIETY:** 100% Gamay

**RESIDUAL SUGAR:** 1.3 g

**pH:**

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France

A.O.C. Fleurie

100% Gamay

1.3 g

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	38.40	12.02	8.98	12.48	4x14	853725006013

