

# GEORGES DUBOEUF 'FLOWER LABEL' MORGON 2015



## Description:

This Morgon displays a beautiful deep garnet in color highlighted with glints of ruby. Its fruit character lies in the direction of apricot, peach, cherry, and plum, with subtle hints of kirsch and anise. Notice a broad-shouldered, ample structure.

## Winemaker's Notes:

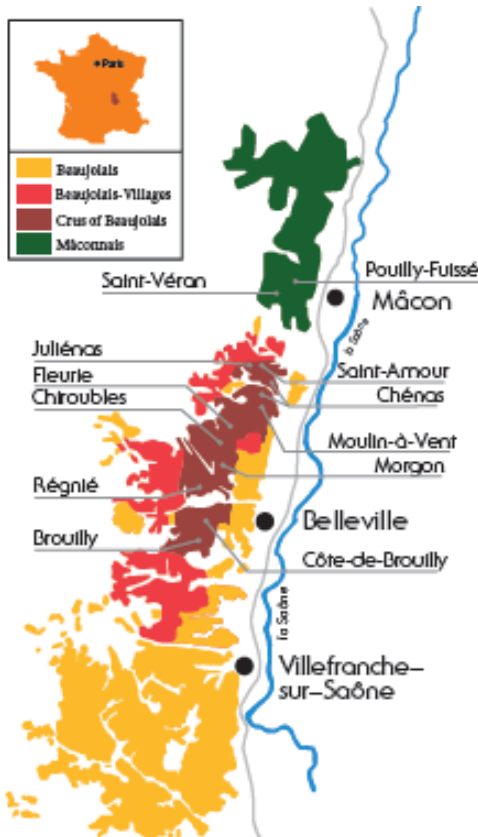
The grapes for this "Flower Label" Morgon come from vines that are as old as 50 years that are trellised in the traditional Goblelet style. Harvest is done manually, in whole bunches, de-stemmed prior to crushing. Semi-carbonic maceration takes place, lasting between 10-12 days and fermentation is conducted at low temperatures in stainless steel tanks.

## Serving Hints:

Ideally serve as an accompaniment to creamy cheeses such as brie, beef stew, spicy foods or Boeuf Bourguignon.

## Interesting Fact:

Morgon is undoubtedly the most typical of the ten Beaujolais Crus, therefore the easiest to identify in a tasting. It's particular terroir only intensifies with age. The science of wine is not opposed to assuming an occasional air of mystery! Morgon takes its name from a hamlet whose vinous reputation caused it to be added to that actual village, Villié, so much so that the original name has been forgotten. Its producers love to praise Morgon as "the fruit of Beaujolais, the charm of Burgandy." The renowned climate of Le Py helps perfect wines that best reflect the special personality of a true Morgon. This is most definitely a forthright and robust red wine, perfectly capable of prolonged bottle age.



**PRODUCER:** Georges Duboeuf  
**COUNTRY:** France  
**REGION:** A.O.C. Morgon  
**GRAPE VARIETY:** 100% Gamay  
**RESIDUAL SUGAR:** 1.60 g/l  
**ACIDITY:** 5.2 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	81562902010 6

