

GEORGES DUBOEUF

'FLOWER LABEL' MORGON 2016



Description:

Boasting a shiny garnet color, the Georges Duboeuf 'Flower Label' Morgon 2016 exhibits concentrated aromas of ripe black fruits, cassis, and kirsch. This wine is rich, ample, with a vivid freshness and silky tannins.

Winemaker's Notes:

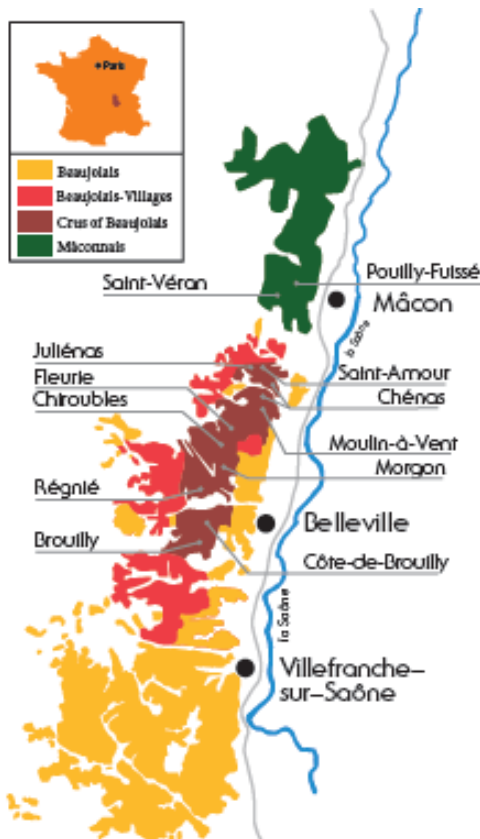
The grapes for this Georges Duboeuf "Flower Label" wine comes from vines as old as 50-years-old that are trellised in the traditional Gobelet style. The grapes are harvested manually, in whole bunches, and are destemmed prior to crushing. Semi-carbonic maceration takes place, lasting between 10 to 12 days and fermentation is conducted at low temperatures in stainless steel tanks.

Serving Hints:

This wine complements Bœuf bourguignon, spicy foods, and creamy cheeses, such as brie.

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
pH: 3.65
TOTAL 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

