

GEORGES DUBOEUF

'BEAUJOLAIS-VILLAGES 2015



Description:

This Beaujolais-Villages displays a deep, luminous cherry color, red with bluish tints. The bouquet offers ripe red fruit character, suggesting strawberry and black currant, with a touch of cinnamon. Velvet-like in the mouth, with soft tannins, it is well balanced and complete. A wine which lends itself to all occasions, from the aperitif to the cheese board.

Winemaker's Notes:

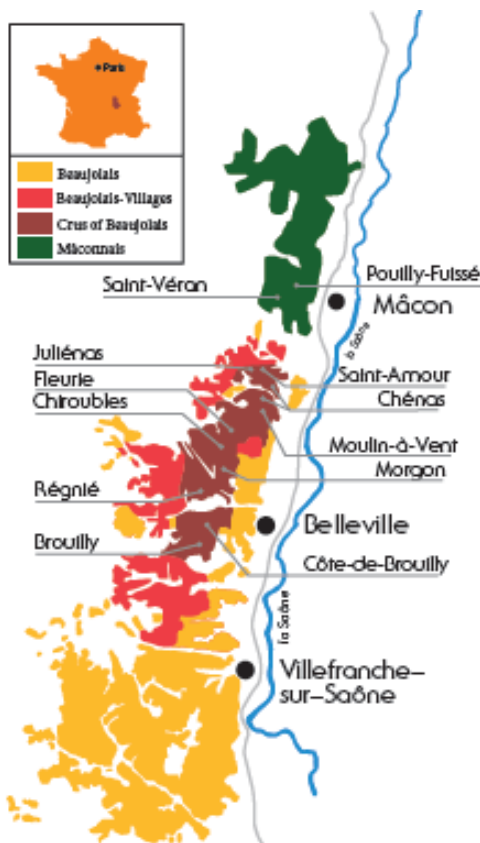
The soil is made up of granite and decomposed schist. Harvest is done manually, with whole bunches, de-stemmed. Indigenous yeasts are used for fermentation at temperatures between 79°F-83°F. Maceration is between 6-8 days.

Serving Hints:

Serve as an accompaniment to creamy cheeses, Hors d'oeuvres or alongside roasted chicken or a light pasta dish. Best served chilled.

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.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Beaujolais-Villages

GRAPE VARIETY:

100% Gamay

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	35.89	13.78	10.47	12.24	11X5	81562902002 1

