

GEORGES DUBOEUF 'FLOWER LABEL' BROUILLY 2015



Description:

This Brouilly displays a shimmering blueberry color and is fruity with aromas of black fruits, black cherry and hints of spice. It is medium-bodied and very well structured. This Brouilly, with its intense crimson color, releases powerful, harmonious red berry aromas mixed with floral expressions. The wine is rich with a lively body, fruity balance, and good tannin structure. It is ready to drink, but may be kept two years.

Winemaker's Notes:

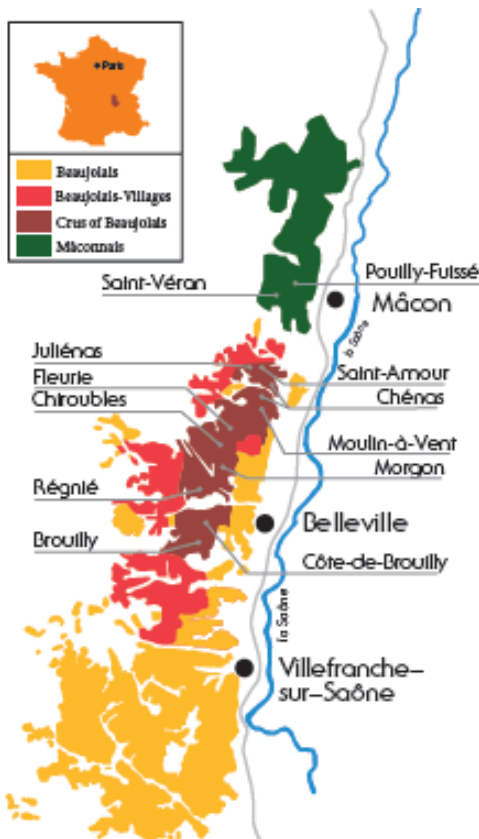
Harvesting of this wine is done manually, in whole bunches, from vines that are over 20 years old. Maceration lasts from six to eight days and malolactic fermentation is conducted at temperatures between 26 to 28 degrees Celsius in stainless steel tanks.

Serving Hints:

A wine that lends itself to all occasions, from the aperitif to the cheese board, this wine works with appetizers and charcuterie, such as prosciutto and other salty meats, soft cheeses, light pasta dishes and "fun foods" like pulled pork sliders.

Interesting Fact:

Brouilly, the most southerly of the Beaujolais "crus", is also the most exuberant. It is the biggest "cru" in terms of volume and the most extensive. Its vines form a cordon around the base of the impressive Mont Brouilly, stretching over the six communes of Odenas, Quincié, Cercié, Saint Lager, Charentay and Saint Etienne la Varenne.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Brouilly

GRAPE VARIETY:

100% Gamay

RESIDUAL SUGAR:

1.7 g/l

pH:

3.46

TOTAL ACIDITY:

5.50 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	81562902004 5

