

GEORGES DUBOEUF FLOWER LABEL JULIÉNAS 2015



Description:

A deep crimson with purplish tints, this wine reveals complex, delicate aromas of dark berries and flowers (peonies and violets) with hints of pepper. Clean and fruity, well-balanced, quite full and aromatic, the wine has a fine structure. We recommend to taste this wine at 55-57°F.

Winemaker's Notes:

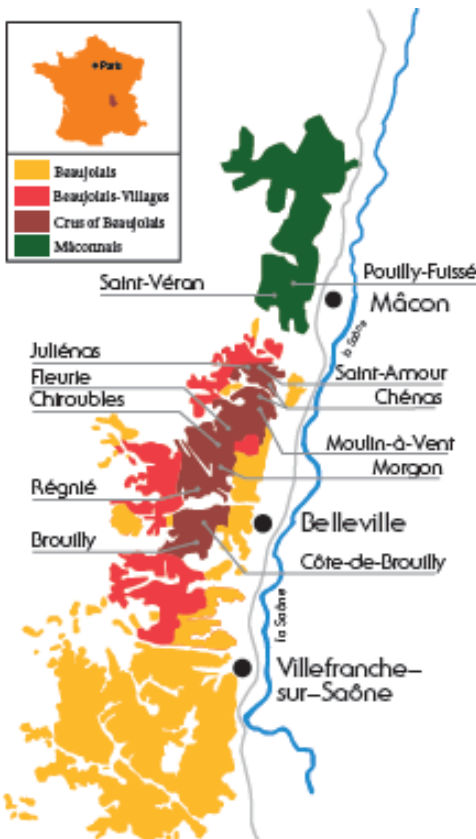
The grapes for this Georges Duboeuf "Flower Label" wine come from vines that are 50 years or older. They are trellised in the traditional Gobelet style. The grapes are harvested manually, in whole bunches, and are destemmed prior to crushing. Semi-carbonic maceration takes place, and fermentation is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

Serving Hints:

This wine pairs best with grilled red meats, creamy cheeses such as brie or camembert.

Interesting Fact:

An emperor's wine by name. And one was needed, as a tribute to the divine Julius Caesar. A writers' wine, too, as it's a favorite with writers and certain journalists. Julié纳斯 wines are colorful, solid, firm "autumn" wines that will reach their peak after a few years in the cellar.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Julié纳斯

GRAPE VARIETY:

100% Gamay

RESIDUAL SUGAR:

1.4 g/l

pH:

3.49

TOTAL ACIDITY:

5.43 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14%	35.89	13.78	10.47	12.24	11X5	81562902014 4

