

GEORGES
DUBŒUF

2020 FLOWER LABEL MORGON



WINE DATA

Producer

Les Vins Georges
Duboeuf

Country

France

Region

A.O.C. Morgon

Wine Composition

100% Gamay

Alcohol

14%

Total Acidity

5.66 G/L

Residual Sugar

1.9 G/L

pH

3.66

DESCRIPTION

This Morgon has a shiny garnet color, with concentrated aromas of ripe black fruits, cassis and kirsch. It has a rich and ample palate, with vivid freshness and silky tannins. The silkiness holds through the long, luxurious finish.

WINEMAKER'S NOTES

The grapes for this Georges Dubœuf “flower label” Morgon wine come from vines that are as old as 50 years and trellised in the traditional Gobelet style. The grapes are harvested manually, in whole bunches, and destemmed prior to crushing. Semi-carbonic maceration takes place, lasting between 10 to 12 days, with fermentation following, conducted at low temperatures in stainless steel tanks.

SERVING HINTS

Best served slightly chilled, on its own or with mature cheeses, and also pairs well with braised beef, mushroom risotto and the spicy cuisine.

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 Burgundy.” 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.