

GEORGES DUBOEUF

“FLOWER LABEL” – REGNIÉ 2015



Description:

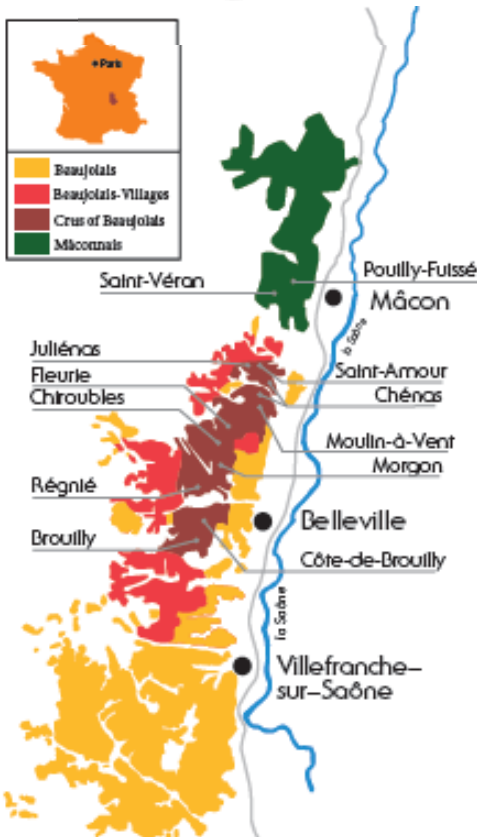
The wine displays a shimmering purple color. Concentrated black fruit aromas with subtle hint of licorice. Structured and tannic. The grapes for this Georges Duboeuf ‘Flower Label’ wine come from vines that are 20 years or older. They are trellised in the traditional Gobelet style. The grapes are harvested 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:

Pairs best with roasted poultry, pork chops, eggplant lasagna, and various cheeses.

Interesting Fact:

Winegrowing isn’t just a job in France. It is a passion for the winegrowers of this young “cru” that intends to make itself valued and respected. People say light-heartedly that a single cup of Régnié will teach you more about the Beaujolais region than any of the books written on the subject! Try for yourself and see.



PRODUCER: Georges Duboeuf
COUNTRY: France
REGION: A.O.C. Beaujolais
GRAPE VARIETY: 100% Gamay
RESIDUAL SUGAR: 1.5 g/l
pH: 3.56
TOTAL ACIDITY: 5.27 g/l

QUINTESSENTIAL
 IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	35.89	13.78	10.47	12.24	5x11	81562902003 2

