

GEORGES DUBOEUF 'FLOWER LABEL' MORGON 2014



Description:

This Morgon displays a beautiful intense purple color highlighted with glints of ruby. Its fruit character lies in the direction of apricot, peach, cherry, and plum, with subtle hints of kirsch and anise. Notice a broad-shouldered, ample structure.

Winemaker's Notes:

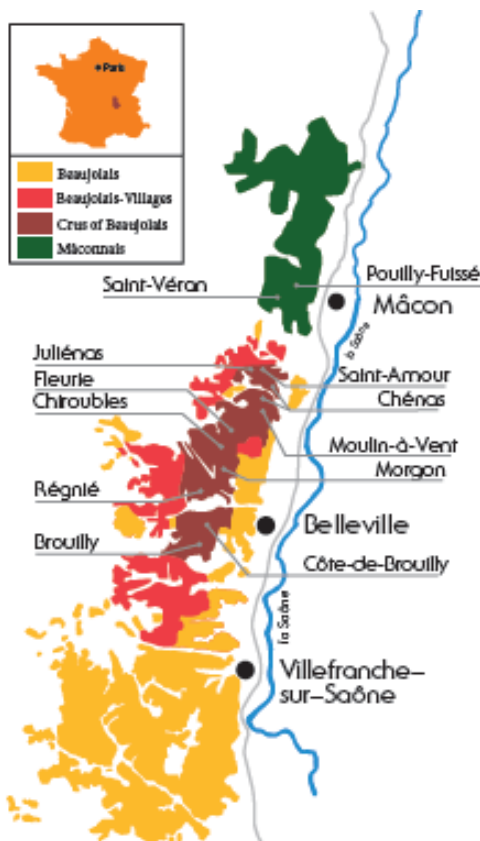
The soil is made up of granite and decomposed schist. Harvest is done manually, with whole bunches, unstemmed. Indigenous yeasts are used for fermentation at temperatures between 84°F-89°F. Maceration is between 10-12 days.

Serving Hints:

Serve as an accompaniment to assertive cheeses and charcuterie or alongside beef stew, roasted duck, or turkey.

Interesting Fact:

Morgon is undoubtedly the most typical of the ten Beaujolais cru wines, therefore the easiest to identify in a tasting. It's particular terroir only intensifies with age, inspiring certain tasters, well-versed in poetry as well as wine, to detect the very unusual scent of fox fur and cherry jam. Quite seriously. It is said that "morgonates," a term as altogether enigmatic as it is unanimously uttered by its partisans. 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 Burgandy." 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.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Morgon

GRAPE VARIETY:

100% Gamay

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	35.89	13.78	10.47	12.24	11X5	81562902010 6

