

GEORGES  
DUBŒUF

## BEAUJOLAIS VILLAGES NOUVEAU 2021



### WINE DATA

#### Producer

Les Vins Georges  
Dubœuf

#### Country

France

#### Region

Beaujolais

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#### Wine Composition

100% Gamay

#### Alcohol

12.5 %

#### Total Acidity

5.73 G/L

#### Residual Sugar

1.1 G/L

#### pH

3.71

### DESCRIPTION

This 2021 Beaujolais Villages Nouveau features a deep garnet color and a typical Nouveau profile, fresh and enticing, with aromas of small red and black fruits (strawberries, blackcurrant berries). It is perfectly balanced, the wine is round and delicious on the palate, with a long finish that highlights the fruit.

### WINEMAKER NOTES

The Beaujolais Villages-Nouveau is considered fuller bodied than Nouveau. It is a more complex wine, for Beaujolais Connoisseurs looking for a singular expression of “primeur” Gamay. It is sourced from the same 38 Villages of the Beaujolais-Villages A.O.C. where there is more granite and schist in the terroir, compared to Beaujolais AOC. Harvesting of this wine is conducted manually in whole clusters, and also with machines, from vines that are over 50 years old, and machine-harvested when circumstances call for it. Traditional semi-carbonic maceration lasts 4 to 6 days and malolactic fermentation is conducted in stainless steel tanks at temperatures between 66-68 ° F degrees.

### SERVING HINTS

Best served slightly chilled, this wine pairs well with appetizers, tapas, cheese, charcuterie, poultry such as turkey and salmon.