

GEORGES DUBOEUF VARIETAL CHARDONNAY 2021

GEORGES
DUBOEUF

IGP Pays d'Oc



TASTING NOTES: This wine offers a shiny golden color, with aromas of fresh exotic fruits, acacia honey, peach, citrus and vanilla. It is smooth and creamy, with a clean finish.

VITICULTURE: The grapes for this wine came from south-facing IGP vineyards in the Pays d'Oc department of Aude, a few miles from the Medieval city of Carcassonne, in the high valleys of the foothills of the Pyrenees Mountains. Between the lush mountains and the deep blue Mediterranean Sea, it has an ideal climate for growing grapes.

VINIFICATION: After picking and destemming, the juice is pressed, undergoes maceration and malolactic fermentation, with frequent pumping-over during the process. The wine is fermented at controlled temperatures in stainless steel tanks.

FAMILY: For more than four centuries, the Duboeuf family has been producing wine. Now, Georges Duboeuf is a name that needs no introduction, as he is famous for turning Beaujolais Nouveau into an international phenomenon. He cared a great deal about Beaujolais, and his dedication still resonates today – elevating both the Beaujolais region and Gamay grape to near-cult status.

Georges created Les Vins Georges Duboeuf in September of 1964. This historical date also marked the start of his wine merchant business—selecting, bottling and selling fine French wines from the Beaujolais and Mâconnais regions of Burgundy. Beaujolais Nouveau and the “Flower Label” Villages wines, wines whose labels were hand-drawn by Georges himself, are part of Les Vins Georges Duboeuf. These wines represent enjoying the simple pleasures of life such as gathering with friends and family.

Georges' son Franck now runs the business, keeping Georges' legacy front and center, with wines that express the terroir with bold character and deep flavor. Franck's son, Aurélien, has a winemaking role and his nephew, Adrien, is on the business side.

PRODUCER: Georges Duboeuf

REGION: IGP Pays d'Oc

GRAPE(S): 100% Chardonnay

SKU: GDWFCH217

ALCOHOL: 13%

TOTAL ACIDITY: 5.43 G/L

RESIDUAL SUGAR: 7.5 G/L

pH: 3.64