

GEORGES
DUBŒUF

BEAUJOLAIS-VILLAGES NOUVEAU 2022



WINE DATA

Producer
Les Vins Georges
Dubœuf

Country
France

Region
Beaujolais

Wine Composition

100% Gamay

Alcohol
13 %

Total Acidity
5.65 G/L

Residual Sugar
1.0 G/L

pH
3.67

DESCRIPTION

Georges Dubœuf Beaujolais Villages Nouveau 2022 offers a brilliant purple color with violet hues. Very fruity, with intense aromas of dark berries, cherries, and flower petals. There is pure and enveloping fruit on the palate, with great finesse. A silky Gamay with a flavor that is broader, rather than long.

WINEMAKER NOTES

Beaujolais-Villages Nouveau is considered to be a fuller-bodied alternative to Nouveau. It is a more complex wine for Beaujolais connoisseurs looking for a singular expression of “primeur” Gamay. The grapes are sourced from the same 38 Villages of the Beaujolais-Villages AOC, where there is more granite and schist in the terroir, compared to Beaujolais AOC. A difference in altitude and latitude influences the style of the wine. Some of the grapes were picked manually, in whole clusters, while others were machine-harvested. The average age of the vines are 50 years old and they were trained in the Gobelet Trellis System. The grapes spend no time on lees, and the must underwent juice racking. Traditional semi-carbonic maceration lasted four to six days, and was followed by malolactic fermentation in stainless steel tanks, at temperatures between 66-68° F.

SERVING HINTS

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