

GEORGES
DUBŒUF

BEAUJOLAIS NOUVEAU 2021



WINE DATA

Producer

Les Vins Georges
Dubœuf

Country

France

Region

Beaujolais

Wine Composition

100% Gamay

Alcohol

12.5 %

Total Acidity

5.73 G/L

Residual Sugar

1.2 G/L

pH

3.65

DESCRIPTION

This 2021 Beaujolais Nouveau displays a light garnet color with violet reflections. It is an immediate delight on the nose, with aromas of small red fruits, red currant and cranberry. It is refreshing, fruity and supple on the palate, this vintage is a perfect expression of Beaujolais Nouveau.

WINEMAKER NOTES

The Beaujolais Nouveau from Georges Dubœuf is sourced from the southern part of the Beaujolais region, which is a patchwork of terroir ranging from sand, clay and limestone to granite and schist. A difference in altitude and latitude can influence the style of wine. Some of the grapes were picked manually, in whole clusters, while others were machine harvested. The average age of the vines are 20 years old. Traditional semi-carbonic maceration took place over eight days, followed by malolactic fermentation in stainless steel tanks, at temperatures between 66-68 ° F degrees.

SERVING HINTS

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