

DOMAINE DES TROIS VALLONS BEAUJOLAIS NOUVEAU 2023

Beaujolais, France



TASTING NOTES: A brilliant deep garnet color with violet reflections. A delicacy reminiscent of a basket of fresh black fruits: blackberry, blackcurrant, black cherry. The palate reveals a fantastic balance between strength and finesse: a fleshy, ample, generous wine with silky tannins. The splendid finish is velvety in texture.

VITICULTURE: This vintage was hand-harvested, in whole clusters, from 55 acres of Southeast-facing, Goblet-trained vines.

VINIFICATION: After destemming and traditional semi-carbonic maceration lasting from six-to-eight days, malolactic fermentation was conducted at temperatures between 78.8 – 82.4° F (26 to 28° C) in stainless steel tanks. The wine was bottled and rested a few weeks before release. The Nouveau is certified sustainable through the French HVE (High Environmental Value).

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.

The domaines and crus within the portfolio are almost entirely comprised of independent, small, family-owned wineries such as Domaine des Rosiers Moulin-A-Vent and Jean Ernest Descombes Morgon, the latter being the first grower Georges worked with.

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. Franck's wife, Anne, is managing the unique "wine-centric" museum, botanical gardens and family-friendly amusement park, Le Hameau Duboeuf.

PRODUCER: The Carret Family

REGION: Beaujolais, France

GRAPE(S): 100% Gamay

SKU:

ALCOHOL: 12.5%

TOTAL ACIDITY: 5.89 G/L

RESIDUAL SUGAR: 1.3 G/L

pH: 3.67