

GEORGES  
DUBŒUF

# BEAUJOLAIS ROSÉ NOUVEAU 2022



## WINE DATA

### Producer

Les Vins Georges  
Dubœuf

### Country

France

### Region

Beaujolais

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### Wine Composition

100% Gamay

### Alcohol

13 %

### Total Acidity

5.95 G/L

### Residual Sugar

1.7 G/L

### pH

3.46

## DESCRIPTION

The color of the 2022 Georges Dubœuf Beaujolais Rose Nouveau is between Lychee and Mother of Pearl. The wine offers intense aromas of fresh fruit, redcurrant, pink grapefruit and white peach, with a splendid finish of citrus zest.

## WINEMAKER NOTES

The grapes for the Nouveau Rosé are 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 influence the style of wine. Some of the grapes were picked by hand, in whole clusters, while others were machine-harvested. The average age of the Gamay vines are 20 years old. This Rose did not spend any time on lees, and underwent juice racking. Traditional semi-carbonic maceration took place over eight days, followed by malolactic fermentation in stainless steel tanks, at temperatures between 66 and 68 F.

## SERVING HINTS

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