

GEORGES DUBOEUF

'FLOWER LABEL' BEAUJOLAIS-VILLAGES 2017



Description:

This Beaujolais-Villages displays a shiny garnet color, and is superbly fruity, with aromas of red and black berries, with hints of cherry marmalade. Structured and generous mouthfeel with unctuous texture with silky tannins. Balanced.

Winemaker's Notes:

Harvesting of this wine is done manually, in whole bunches, from vines that are over 20 years old. Maceration lasts from six to eight days and malolactic fermentation is conducted at temperatures between 26 to 28 degrees Celsius in stainless steel tanks.

Serving Hints:

Great as an aperitif, this Beaujolais-Villages works with appetizers and charcuterie, such as prosciutto and other salty meats, pulled pork sliders, soft cheeses and light pasta dishes.

Interesting Fact:

Beaujolais-Villages takes its name from a number of wine-producing villages long identified for the superior quality of their wines. In this instance, "superior" refers to greater complexity in bouquet, higher concentration, and deeper flavor. Its distinctive character sets a middle ground for Beaujolais, with its unique casual charm and the prestigious Top Ten Cru Wines to the north. If one could compare a glass of joyful Beaujolais to Mozart's Cherubino, then Beaujolais-Villages would be Figaro-more mature, worldly and self assured. Beaujolais-Villages is that ideal, multipurpose red wine we all look for in a wine.

PRODUCER:	Georges Duboeuf
COUNTRY:	France
REGION:	A.O.C. Beaujolais-Villages
GRAPE VARIETY:	100% Gamay
RESIDUAL SUGAR:	1.5 g/l
pH:	3.56
TOTAL ACIDITY:	5.56 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.89	13.78	10.47	12.24	5x11	81562902002-1	2081562902002-5

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