

Beaujolais Nouveau

Celebrate the first wine of the harvest

WITH THE #1 BEAUJOLAIS NOUVEAU IN AMERICA!

GEORGES DUBOEU BEAUJOLAIS NOUVEAU 2020

PROFILE:

APPELLATION	A.O.C. Beaujolais
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	650 to 1,300 feet
SOIL	Alluvial with limestone



#26 ON THE 2018
LIST OF THE
WORLD'S MOST
ADMIRABLE WINE
BRANDS!!

WINEMAKING:

Harvesting: Manual only, whole bunches de-stemmed. Beaujolais Nouveau is produced using a winemaking technique called carbonic maceration that results in a fresh and vibrant wine with very low tannins.

DID YOU KNOW?

The fruit that goes into Beaujolais Nouveau fetches a higher price than the fruit for Beaujolais or Beaujolais-Villages wines. Growers benefit from premium pricing and consumers get to enjoy the best fruit of the season!

CELEBRATING NOUVEAU:

Beaujolais Nouveau is a French tradition that celebrates the first wine of a new vintage. This fresh and fruity wine is bottled only a few weeks after harvest and is meant to be enjoyed immediately upon release.

TASTING NOTES AND SERVING SUGGESTIONS:

Vibrant red fruits such as strawberries and currants on the palate and an intense perfume make this wine a perfect accompaniment for cheese, charcuterie and traditional holiday fare.



PRODUCT INFORMATION:

750ML UPC: 81562902800 3 | SCC: 20815629028007
1.5L UPC: 81562902801 0 | SCC: 10815629028017

