

**CELEBRATE THE FIRST WINE OF THE HARVEST
WITH THE #1 BEAUJOLAIS NOUVEAU IN AMERICA!**

Georges Duboeuf Beaujolais Nouveau Rosé 2018

PROFILE:

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

WINEMAKING:

The grapes are macerated for a short period on the skins followed by a direct pressing. The grapes for the Beaujolais Nouveau Rosé are hand selected to produce a wine with fresh acidity and crisp flavors.

DID YOU KNOW?

The 2018 Vintage marks the first time that Georges Duboeuf has released a Beaujolais Nouveau Rosé in the U.S and will be the very first rose 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:

Crisp, fresh and thirst-quenching, Beaujolais Nouveau Rosé has notes of white peach and citrus. Perfect to serve as an aperitif with fresh fruit and cheese or with a slice of pie for dessert.

PRODUCT INFORMATION: 12 PK

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