

GEORGES DUBŒUF

Chateau de Buffavent Beaujolais Nouveau 2016



Varietal Composition:

100% Gamay

About the Estate and Vineyards:

Denis Chilliet bought this property in 2009. The vineyard stretches across 20 hectares, 10 of which run directly adjacent to the chateau.

Denis Chilliet places great importance on optimizing the terroir, as he works the soil intelligently and lays grass in a way that will improve the harvest. These vineyards are sustainably developed to protect the soil's natural biodiversity.

Winemaking:

Vinified using traditional methods, including carbonic maceration, within six to eight weeks after harvest.

Tasting Notes:

A ruby red color with aromas of redcurrant and blackcurrant. This wine has soft and round tannins and smooth texture with a fruity, well-balanced feel to it.

Pairing Suggestions:

- Charcuterie
- Grilled meats
- Assorted cheeses

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750		31.64	13.78	10.51	11.73	11X5	81563902808 9



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