

# GEORGES DUBOEUF

## DOMAINE DU POURPRE MOULIN-À-VENT 2016



### Description:

This impressive wine displays a brilliant garnet color. Intensely aromatic, with black fruits, kirsch, and baking spices. Full bodied, structured, and round. Solid tannic backbone. Good aging potential.

### Winemaker's Notes:

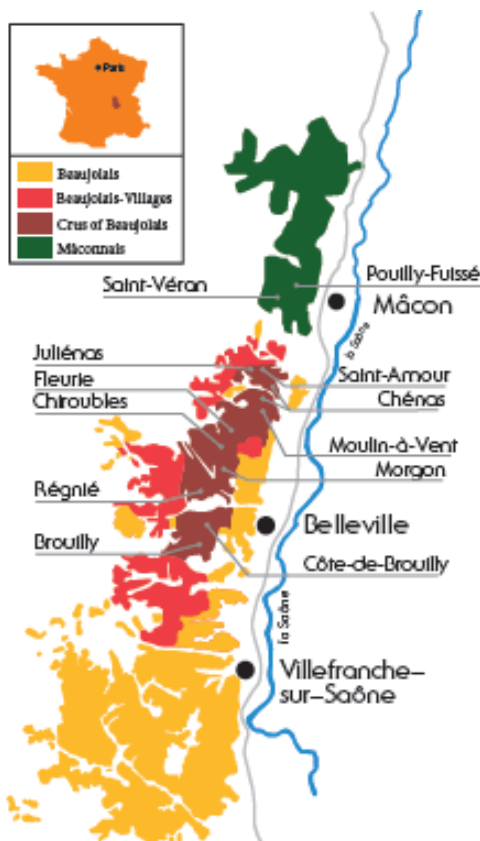
Harvesting of Moulin-A-Vent Domaine des Poupres is conducted manually, in whole bunches. The grapes are destemmed and then sent to pressing. The over-50-year-old-vines face Southeast and undergo the Gobelet Trellis system. The wine mostly sees stainless steel aging. 20% of the wine sees new French Oak Barrels for 8 months.

### Serving Hints:

This wine is excellent paired with roasted red meats, "au jus", roasted chicken, and aged cheeses.

### Interesting Fact:

Domaine du Pourpre is a family-run estate in the commune of Chénas. The MEZIAT family has been running it for 5 generations. The current head of the operation, Bernard MEZIAT, took over in 1978, so it's fair to say that he's a very experienced winegrower!



<b>PRODUCER:</b>	Georges Duboeuf
<b>COUNTRY:</b>	France
<b>REGION:</b>	A.O.C. Moulin-À-Vent
<b>GRAPE VARIETY:</b>	100% Gamay
<b>RESIDUAL SUGAR:</b>	1.3 g/l
<b>pH:</b>	3.6
<b>TOTAL ACIDITY:</b>	5.35 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	35.89	13.78	10.47	12.24	5x11	81562902048 9

