

GEORGES DUBOEUF

DOMAINE DE PONTHEUX CHIROUBLES 2015



Description:

This Cru Chiroubles presents itself in a shiny blueberry color. It has remarkable complexity, finesse and elegance, with floral aromas (primarily peony), cassis and kirsch. With concentrated, unctuous tannins, it has a tongue-coating finish that is reminiscent of light syrup.

Winemaker's Notes:

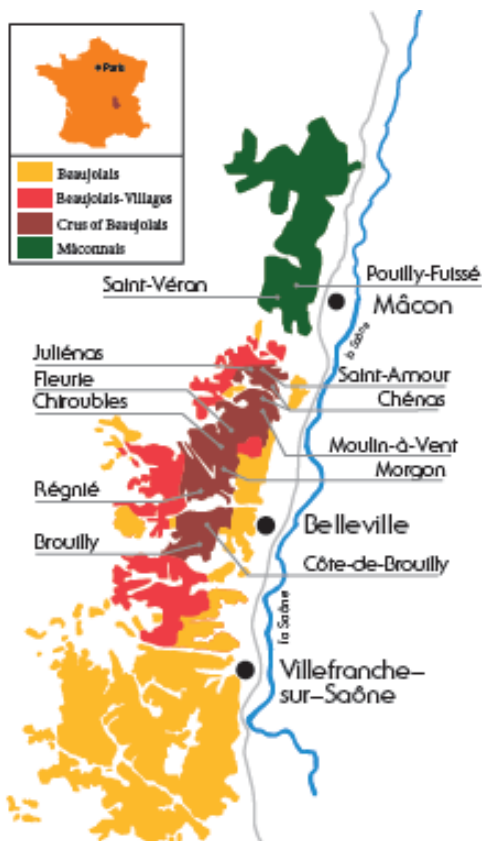
The grapes come from 17.3 acres of traditional Gobelet-trellised southwest-facing vineyards with vines more than 50 years old. Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration and malolactic fermentation takes place in stainless steel tanks.

Serving Hints:

This wine pairs best with charcuterie, chicken, lasagna and soft cheeses.

Interesting Fact:

The Meziat family owns the chateau and vineyards from this less well-known Cru in Beaujolais and has been a long-time associate of Georges Duboeuf.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Morgon

GRAPE VARIETY:

100% Gamay

ALCOHOL:

13.5%

RESIDUAL SUGAR:

2.10 g/l

ACIDITY:

5.35 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	38.40	12.02	8.98	12.48	4x14	81562902037 3

