

GEORGES DUBOEUF

DOMAINE DU POURPRE MOULIN-À-VENT 2015



Description:

This impressive wine displays shiny purple and crimson colors with complex aromas of jammy black fruits, floral scents of roses with sweet spicy notes. On the palate, it is a rich, full-bodied, heady wine with firm tannins and a persistent finish.

Winemaker's Notes:

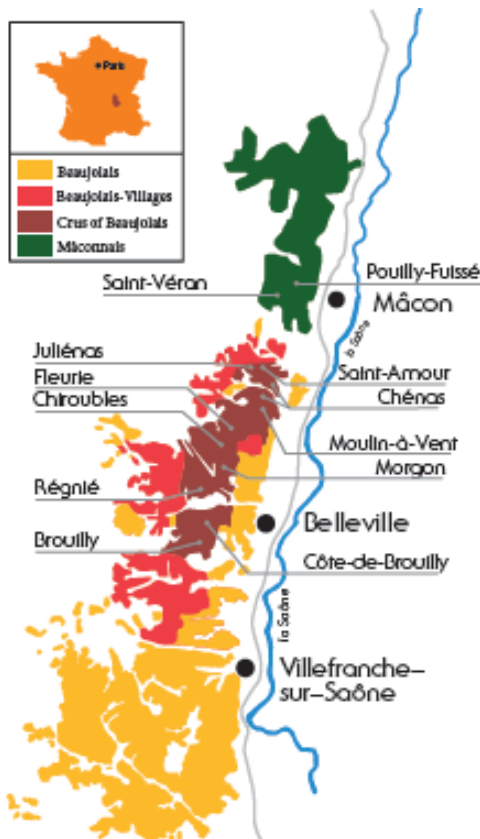
Harvesting of Moulin-À-Vent Domaine des Pourpre is done manually, by hand in whole bunches and the grapes are de-stemmed. The 50+ year old vines face the Southeast direction and undergo the Gobelet Trellis system. The wine is aged in stainless steel.

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!



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Moulin-À-Vent

GRAPE VARIETY:

100% Gamay

RESIDUAL SUGAR:

1.40 g/l

pH:

3.57

TOTAL ACIDITY:

5.05 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	35.89	13.78	10.47	12.24	11X5	81562902048 9

