

# GEORGES DUBOEUF

## DOMAINE DU RIAZ CÔTE-DE-BROUILLY 2016



### Description:

A fine Cote-de-Brouilly, with a mineral nose, on which are found hints of spice, fruity notes and a subtle touch of leather. Structured and balanced, this wine has a fresh mouth-feel, with a persistent finish.

### Winemaker's Notes:

The grapes come from a small plot of only 3 hectares (7.4 acres) of traditional Gobelet-trellised southeast-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 Coq a Vin, shellfish, poultry, red meats and goat cheese.

### Interesting Fact:

The land has long been farmed by the Brac de la Pierre family, who has worked with Les Vins Georges Duboeuf for many years.

<b>PRODUCER:</b>	Georges Duboeuf
<b>COUNTRY:</b>	France
<b>REGION:</b>	A.O.C. Cote de Brouilly
<b>GRAPE VARIETY:</b>	100% Gamay
<b>ALCOHOL %:</b>	13%
<b>RESIDUAL SUGAR:</b>	1.2 g/l
<b>pH:</b>	3.55
<b>TOTAL ACIDITY:</b>	5.58 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.89	13.78	10.47	12.24	5x11	81562902038-0	2081562902038-4

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