

GEORGES DUBOEUF

DOMAINE DE LA MARTINGALE BROUILLY 2015



Description:

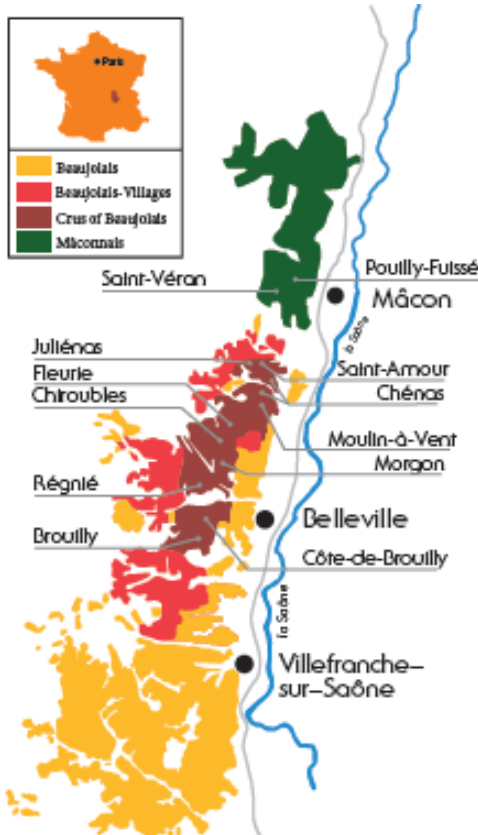
Boasting aromas of ripe black fruits with subtle hints of toast, the 2015 Domaine de la Martingale Brouilly is medium-bodied, generous, and structured with tannins and character.

Winemaker's Notes:

The grapes come from a plot of 3 hectares (7.4 acres) of traditional Gobelet-trellised south-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 chicken, herb-crusted lamb, and matured cheese.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Brouilly

GRAPE VARIETY:

100% Gamay

RESIDUAL SUGAR:

1.7 g/l

pH:

3.65

TOTAL ACIDITY:

5.20 g/l

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Pack	Size	Alc%	Lbs	L	W	H	Pallet	UPC
12	750	12.5%	35.89	13.78	10.47	12.24	11 X 5	81562902034 2

