

GEORGES DUBOEUF

DOMAINE DE JAVERNIÈRE MORGON COTE DU PY 2017



Description:

Brilliant garnet color. It provides aromas of fresh black fruits, cherry and kirsch, along with the minerality that is typical of the Cote du Py terroir. Full-bodied, rich and structured in the mouth, it displays firm tannins and a persistent finish.

Winemaker's Notes:

Harvesting of this wine is done manually in whole bunches from a 10 hectare (24.7 acre) south-facing plot where the vines are 50 years and older and configured in the traditional Gobelet system. They are destemmed and only the best bunches move to vinification. This wine undergoes frequent pumping over, with malolactic fermentation taking place in stainless steel tanks. The wine does not see any oak.

Interesting Fact:

The vineyards are owned by the Lacoque family, who have farmed this land for many years and have a long-standing relationship with Les Vins Georges Duboeuf.

Serving Hints:

This first-class wine pairs best with grilled meats, spicy foods and aged cheeses.

PRODUCER:	Georges Duboeuf
COUNTRY:	France
REGION:	Morgon, Beaujolais
GRAPE VARIETY:	100% Gamay
ALCOHOL %:	13%
pH:	3.64
ACIDITY:	5.35 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.89	13.78	10.47	12.24	5x11	81562902046-5	2081562902046-9

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