

GEORGES DUBOEUF

DOMAINE DU POURPRE MOULIN-Á-VENT 2014



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. Full, rich and fleshy on the palate, its tannins are mentholated, silky, and distinctive giving the wine a good structure.

Winemaker's Notes:

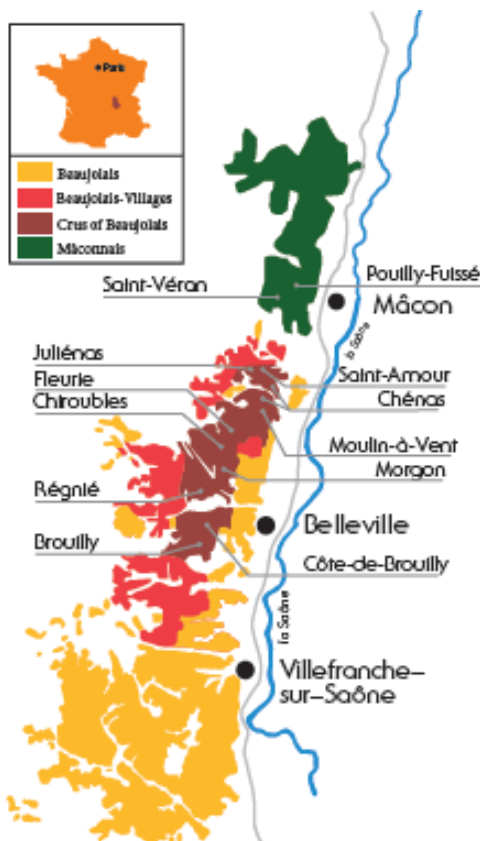
Harvesting of Moulin-Á-Vent Domaine des Pourpre is done manually, by hand in whole bunches and the grapes are de-stemmed. The 50+ year old vines face the Southeast direction and undergo the Gobelet Trellis system. The wine is aged in stainless steel.

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-Á-Vent

GRAPE VARIETY:

100% Gamay

RESIDUAL SUGAR:

1.30 g/l

pH:

3.66

TOTAL ACIDITY:

4.81 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	35.89	13.78	10.47	12.24	11X5	81562902048 9

