

GEORGES DUBOEUF

DOMAINE JEAN-ERNEST DESCOMBES MORGON 2017



Description:

This first-class Morgon features a brilliant garnet color, and intense aromas of flowers, black fruits, kirsch, and subtle peach notes. Full-bodied, structured, balanced, and clean, with soft tannins and a long finish.

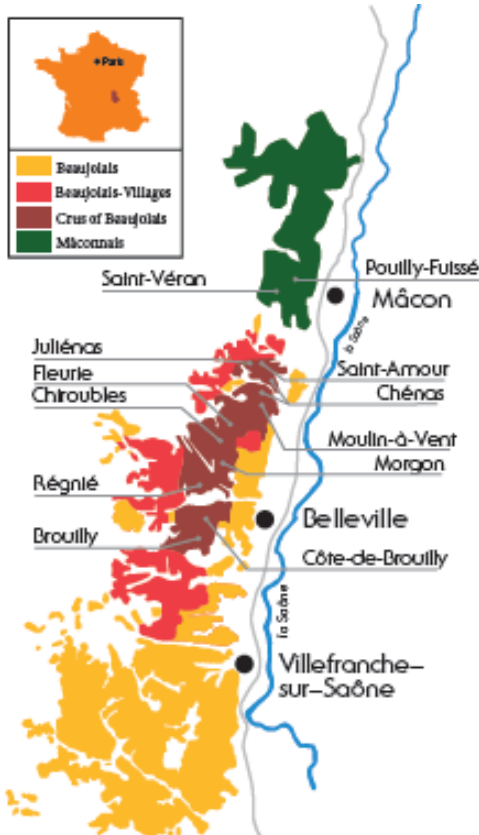
Winemaker's Notes: The grapes come from a 12 hectare (29.7 acre) southeast-facing Estate vineyard, with vines more than 50 years old (and some as old as 100 years). Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration lasts between 10 to 12 days, with malolactic fermentation taking place in temperature-controlled stainless steel vats (between 28 – 30° C).

Serving Hints:

This wine pairs best with sirloin steak, roasted duck breast, stuffed portobello mushrooms and aged cheeses.

Interesting Fact:

Nicole Descombes Savoye, known as “the Queen of Beaujolais” took over running the winery and vineyards when her parents passed away in 1993 (Nicole’s father, Jean Ernst, was considered one of the great winemakers of the region). Descombes is the first grower that Georges Duboeuf started working with when he started Les Vins Georges Duboeuf in 1968.



PRODUCER:	Georges Duboeuf
COUNTRY:	France
REGION:	A.O.C. Morgon
GRAPE VARIETY:	100% Gamay
pH:	3.46
RESIDUAL SUGAR:	1.3 g/l
ACIDITY:	5.2 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	5x11	81562902016 8

