

# GEORGES DUBOEUF

## JEAN-ERNEST DESCOMBES MORGON CÔTE DU PY 2017



### Description:

This wine has a shiny purple color. Complex fruity and floral aromas of black cherry, cassis, kirsch, and notes of spice. It is full-bodied, rich and well-structured, with firm tannins and a persistent finish. It offers good aging potential.

### Winemaker's Notes:

The grapes come from a 7-hectare (17.3 acre) South-facing vineyard, 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 lasts between 10 to 12 days, with malolactic fermentation taking place in temperatures-controlled stainless steel vats (between 28 to 30 degrees Celsius).

### Serving Hints:

This wine pairs best with red meat, roasted duck breast and aged cheese.

### 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. .

|                        |                 |
|------------------------|-----------------|
| <b>PRODUCER:</b>       | Georges Duboeuf |
| <b>COUNTRY:</b>        | France          |
| <b>REGION:</b>         | A.O.C. Morgon   |
| <b>GRAPE VARIETY:</b>  | 100% Gamay      |
| <b>ALCOHOL %:</b>      | 13%             |
| <b>pH:</b>             | 3.43            |
| <b>RESIDUAL SUGAR:</b> | 1.5 g/l         |
| <b>TOTAL ACIDITY:</b>  | 5.51 g/l        |

| Pack | Size | Lbs   | L     | W     | H     | Pallet | UPC           | SCC             |
|------|------|-------|-------|-------|-------|--------|---------------|-----------------|
| 12   | 750  | 35.89 | 13.78 | 10.47 | 12.24 | 5x11   | 81562902047-2 | 2081562902047-6 |

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