

GEORGES DUBOEUF

LA MADONE FLEURIE 2016



Description:

The 2016 La Madone has a vivid garnet color and aromas both floral and fruity. Rich, structured and fleshy with silky tannins, this is everything you could expect from a Fleurie.

Winemaker's Notes:

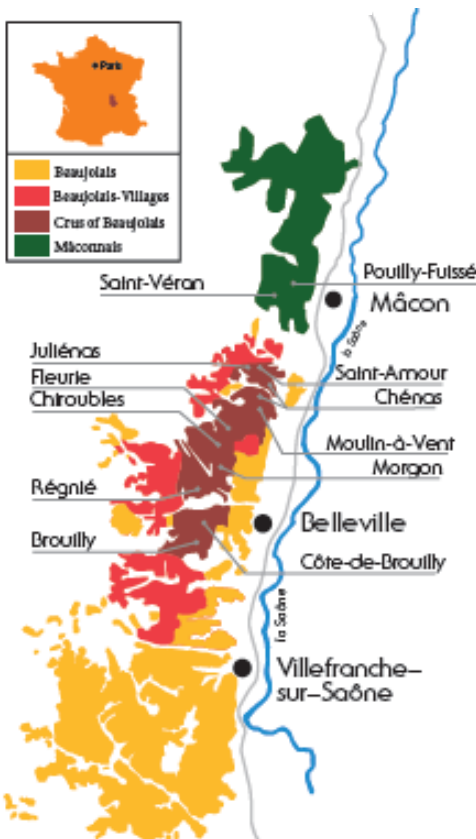
The south-facing vineyards are more than 20 years old and trellised in the traditional Gobelet style. They are planted mostly in the pink granite soil that is the hallmark of Fleurie. Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless steel vats. The wine sees no oak.

Serving Hints:

La Madone Fleurie is an excellent accompaniment to grilled steak with sautéed potatoes, as well as aged cheeses.

Interesting Fact:

The name "La Madone" evokes not just a sanctuary that can be seen from far away, but also a "climate" of great repute that nestles inside the Cru Fleurie. As there are not many, especially in the Beaujolais, each "climate" claims its own glory ~ vineyards seem to give wings to the pride of men! And to make sure it has all the luck on its side, this one claims to be under divine protection.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Fleurie

GRAPE VARIETY:

100% Gamay

ALCOHOL:

12.5%

RESIDUAL SUGAR:

1.6 g/l

pH:

3.57

TOTAL ACIDITY:

5.27 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	81562902039 7

