

# GEORGES DUBŒUF

## 2018 FLOWER LABEL BEAUJOLAIS

### WINE DATA

#### Producer

Les Vins Georges  
Duboeuf

#### Country

France

#### Region

A.O.C. Beaujolais

### Wine Composition

100% Gamay

#### Alcohol

14.1%

#### Total Acidity

5.27 G/L

#### Residual Sugar

1.7 G/L

#### pH

3.61

### DESCRIPTION

This wine displays a shiny garnet color, with generous aromas of fresh red berry fruits like strawberry and cherry – and a touch of blackberry. Round, supple and velvety on the palate. A balanced Beaujolais full of youth and freshness.

### WINEMAKER'S NOTES

Harvesting of this wine is done manually, in whole bunches, from vines that are over 20 years old. Maceration lasts from six to eight days and malolactic fermentation is conducted at temperatures between 78.8 ° F to 82.4° F (26 to 28° C) in stainless steel tanks.

### SERVING HINTS

Drink slightly chilled. A wine that lends itself to all occasions, from the aperitif to the cheese board, this Beaujolais works with appetizers and charcuterie, such as prosciutto and other salty meats, pulled pork sliders, soft cheeses, tapas, and poultry.

