

# GEORGES DUBOEUF BEAUJOLAIS-VILLAGES “FLOWER LABEL” 2016



## Description:

The 2016 Beaujolais-Villages displays a shiny garnet color and is superbly fruity with aromas of red and black berries. Structured and generous mouthfeel with flattering texture and balance. A wine which lends itself to all occasions, from the aperitif to the cheese board.

## Winemaker's Notes:

The soil is made up of granite and decomposed schist. Harvest is done manually, with whole bunches, de-stemmed. Indigenous yeasts are used for fermentation at temperatures between 79°F-83°F. Maceration is between 6-8 days.

## Serving Hints:

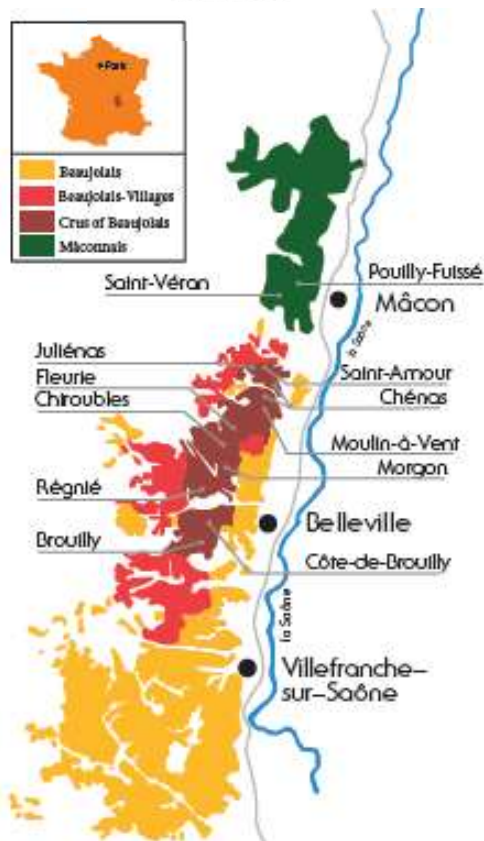
Serve as an accompaniment to creamy cheeses, Hors d'oeuvres or alongside roasted chicken or a light pasta dish. Best served chilled.

## Interesting Fact:

Beaujolais-Villages takes its name from a number of wine-producing villages long identified for the superior quality of their wines. In this instance, “superior” refers to greater complexity in bouquet, higher concentration, and deeper flavor. Its distinctive character sets a middle ground for Beaujolais, with its unique casual charm and the prestigious Top Ten Cru Wines to the north. If one could compare a glass of joyful Beaujolais to Mozart's Cherubino, then Beaujolais-Villages would be Figaro-more mature, worldly and self assured. Beaujolais-Villages is that ideal, multipurpose red wine we all look for in a wine.

**PRODUCER:** Georges Duboeuf  
**COUNTRY:** France  
**REGION:** A.O.C. Beaujolais-Villages  
**GRAPE VARIETY:** 100% Gamay

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	35.89	13.78	10.47	12.24	11X5	81562902010 6

