

GEORGES DUBOEUF

'BEAUJOLAIS-VILLAGES' 2015



Description:

This Beaujolais-Villages displays a shiny purple color, and is fruity, with aromas of black fruits, black cherry and blackberry. It has an extraordinary rich and concentrated mouthfeel, unctuous texture with silky tannins.

Winemaker's Notes:

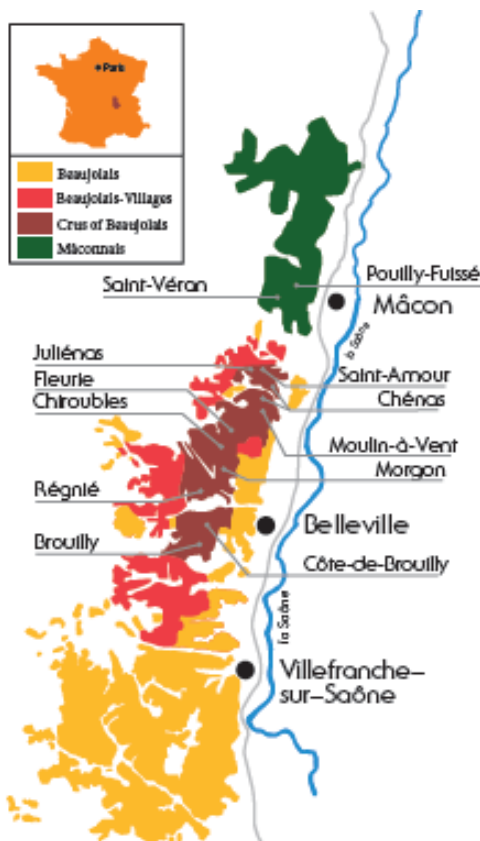
Harvesting of this wine is done manually, in whole bunches, from vines that are over 20 years old. Maceration lasts from six to eight days and malolactic fermentation is conducted at temperatures between 79 – 82°F in stainless steel tanks.

Serving Hints:

A wine that lends itself to all occasions, from the aperitif to the cheese board, this Beaujolais-Villages works with appetizers and charcuterie, such as prosciutto and other salty meats, soft cheeses, light pasta dishes and “fun foods” like pulled pork sliders.

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	5x11	81562902002 1

