

GEORGES DUBOEUF

BEAUJOLAIS 2015



Description:

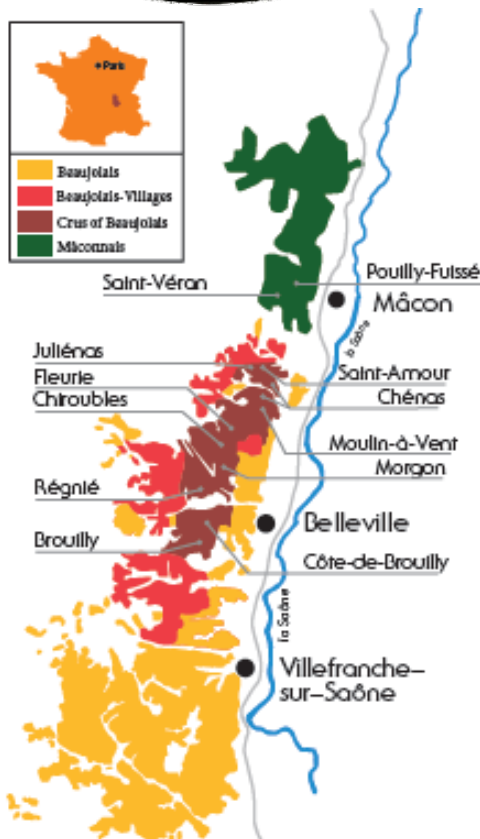
The 2015 Beaujolais displays a shimmering blueberry color. With concentrated red and black fruit aromas, cassis, black cherry and currant, the nose is full and fragrant. It is a medium-bodied wine and generous with silky tannins and a fresh, crisp finish.

Winemaker's Notes:

The south-facing vineyards are more than 20 years old and trellised in the traditional Gobelet style. Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless steel vats. The wine sees no oak.

Serving Hints:

This Beaujolais is the perfect aperitif to the cheese board as well as charcuterie and other salty meats, soft cheeses and light pasta dishes as well. Many fun foods like pork sliders or wings would also pair nicely.



PRODUCER:	Georges Duboeuf
COUNTRY:	France
REGION:	A.O.C. Beaujolais-Villages
GRAPE VARIETY:	100% Gamay
RESIDUAL SUGAR:	1.60 g/l
pH:	3.53
TOTAL ACIDITY:	5.50 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12%	35.89	13.78	10.47	12.24	5x11	81562902001 4

