

GEORGES DUBOEUF 'FLOWER LABEL' BROUILLY 2016



Description:

This Brouilly displays a shimmering garnet color, and has concentrated aromas of black fruits – especially cassis. It is medium-bodied and well-structured, with soft tannins and a silky finish.

Winemaker's Notes:

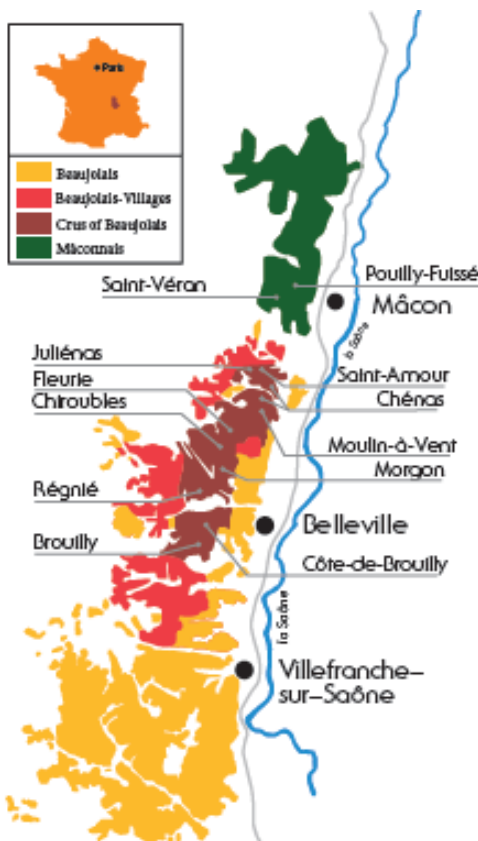
Harvesting of this wine is done manually, in whole bunches, from vines that are over 20 years old. Semi-carbonic maceration lasts from six to eight days and malolactic fermentation is conducted at temperatures between 26 to 28 degrees Celsius (79 to 82 degrees Fahrenheit) in stainless steel tanks.

Serving Hints:

A wine that lends itself to all occasions, from the aperitif to the cheese board, this wine works with appetizers and charcuterie -- as well as roasted poultry, pork chops, and lasagna.

Interesting Fact:

Brouilly, the most southerly of the Beaujolais "crus", is also the most exuberant. It is the biggest "cru" in terms of volume and the most extensive. Its vines form a cordon around the base of the impressive Mont Brouilly, stretching over the six communes of Odenas, Quincié, Cercié, Saint Lager, Charentay and Saint Etienne la Varenne.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

A.O.C. Brouilly

GRAPE VARIETY:

100% Gamay

RESIDUAL SUGAR:

1.4 g/l

pH:

3.67

TOTAL ACIDITY:

4.90 g/l

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	35.89	13.78	10.47	12.24	5x11	81562902004 5

