

GEORGES  
DUBŒUF

2018  
FLOWER LABEL  
MORGON

DESCRIPTION

The 2018 Morgon displays a brilliant garnet color and features concentrated aromas of ripe black fruits, cassis, and kirsch. It is rich and ample, with a vivid freshness, silky tannins, and a long finish.

WINEMAKER'S NOTES

The grapes for this Georges Duboeuf wine come from vines that are as old as 50 years and are trellised in the traditional Gobelet style. The grapes are harvested manually, in whole bunches, and are de-stemmed prior to crushing. Semi-carbonic maceration takes place, lasting between 10 to 12 days and fermentation is conducted at low temperatures in stainless steel tanks.

SERVING HINTS

This wine pairs best with braised beef, mushroom risotto, spicy foods and mature cheeses.

INTERESTING FACT

Morgon is undoubtedly the most typical of the ten Beaujolais Crus, therefore, the easiest to identify in a tasting. It's particular terroir only intensifies with age. The science of wine is not opposed to assuming an occasional air of mystery. Morgon takes its name from a hamlet whose vinous reputation caused it to be added to that actual village, Villié, so much so that the original name has been forgotten. Its producers love to praise Morgon as "the fruit of Beaujolais, the charm of Burgundy." The renowned climate of Le Py helps perfect wines that best reflect the special personality of a true Morgon. This is most definitely a forthright and robust red wine, perfectly capable of prolonged bottle age.

WINE DATA

Producer

Les Vins Georges  
Duboeuf

Country

France

Region

A.O.C. Morgon

Wine Composition

100% Gamay

Alcohol

13.5%

Total Acidity

4.97 G/L

Residual Sugar

1.4 G/L

pH

3.62

