

**GEORGES
DUBŒUF**

2017
**FLOWER LABEL
MOULIN-A-VENT**



WINE DATA

Producer
Les Vins Georges
Dubœuf

Country
France

Region
Beaujolais

Wine Composition

100% Gamay

Alcohol
13%

Total Acidity
5.05 G/L

Residual Sugar
1.5 G/L

pH
3.64

DESCRIPTION

This Flower Label wine has a shiny garnet color. Delicate aromas of red and black fruits – especially cherry and kirsch – and notes of peonies, spices, and pepper. Full bodied, structured with silky tannins and a long and pure finish.

WINEMAKER'S NOTES

The grapes come from a 29.7 acre (12 hectare) southeast-facing Estate vineyard, with vines more than 50 years old (and some as old as 100 years). Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration lasts between 10 to 12 days, with malolactic fermentation taking place in temperature-controlled stainless-steel vats between 78.8° - 82.4° F (26° -28° C)

SERVING HINTS

This wine pairs best with grilled red meat, mushroom risotto, spicy dishes, and matured cheese.