

**GEORGES
DUBŒUF**

2018
**FLOWER LABEL
MOULIN-A-VENT**



WINE DATA

Producer

Les Vins Georges
Dubœuf

Country

France

Region

Beaujolais

Wine Composition

100% Gamay

Alcohol

13%

Total Acidity

4.90 G/L

Residual Sugar

1.6 G/L

pH

3.67

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 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, 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).

SERVING HINTS

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