

GEORGES DUBOEUF

LA CUVÉE BLANC



Description:

The nose displays beautiful white floral aromas with hints of citrus. The wine is fruity and shows fresh notes of anise. The finish is very pure with a nice minerality.

Winemaker's Notes:

Harvesting: End of August/Early Sept.
Temperature of Fermentation: 77 °F to 86 ° F.
Oak Cask Maturation: None
Malolactic Fermentation. None

Serving Hints:

Best served with apertifs, seafood and grilled fish in sauce.

PRODUCER: Georges Duboeuf
COUNTRY: France
APPELLATION: Vin de France (French white wine)
GRAPE VARIETY: Ugni blanc, Marsanne, Colombard, Rousanne, Clairette

Technical Data:

ACIDITY: 3.60 g/l
pH: 3.41
ALCOHOL: 12.5%
RESIDUAL SUGAR: 1.3 g/L



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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13%	38.40	12.02	8.98	12.48	4x14	81562902063 2

