

GEORGES DUBOEUF

LA CUVÉE ROUGE



Description:

The nose displays aromas of red and black fruits. This is a supple wine, tender, extremely pleasant and seductive. A true wine of pleasure.

Winemaker's Notes:

Harvesting: End of August/Early Sept.
Temperature of Fermentation: 77 °F to 86 ° F.
Oak Cask Maturation: None
Malolactic Fermentation. 100%
Soil: Clay and limestone, granitic, and stony

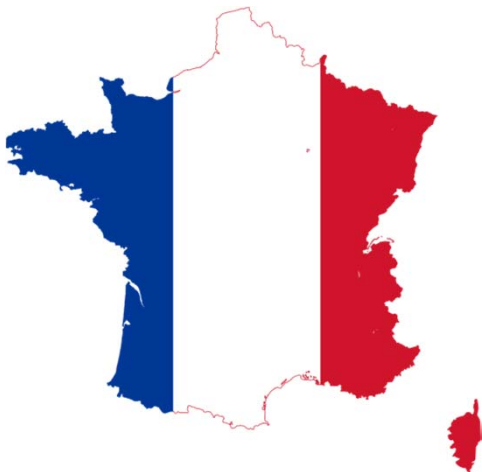
Serving Hints:

Best served with pork ribs, roasted duck, meat brochettes.

PRODUCER: Georges Duboeuf
COUNTRY: France
APPELLATION: Vin de France
GRAPE VARIETY: Grenache, Syrah, Carignan, Cinsault, Gamay

Technical Data:

ACIDITY: 3.25 g/l
pH: 3.62
ALCOHOL: 12.5%
RESIDUAL SUGAR: 1.6 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	81562902062 5

