

GEORGES DUBOEUF

ROSÉ 2018



Description:

This stunning rosé from Georges Duboeuf is a light rose petal color. There are aromas of peach, lychee and citrus on the nose with a softer palate. Excellent balance with medium acidity. Full, well-rounded, but refreshing – with a touch of sweetness and hints of lemon zest.

Winemaker's Notes:

Harvesting of this wine is done manually, in whole bunches, from vines that are over 10 years old. The winemaking process involved pressing, temperature control, alcoholic fermentation, and juice racking – incorporating stainless steel tanks.

Interesting Fact:

The tall “bowling-pin” shaped bottle was designed by Georges Duboeuf.

Serving Hints:

Pairs nicely with seared ahi tuna, tuna niçoise salad, lemon shrimp salad, and a variety of other foods including tacos or Asian cuisine.

PRODUCER:	Georges Duboeuf
COUNTRY:	France
REGION:	Pays d'OC
GRAPE VARIETY:	100% Syrah
ALCOHOL %:	12.5%
RESIDUAL SUGAR:	1.1 g/l
pH:	3.43
TOTAL ACIDITY:	5.35 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	41.66	13.94	10.39	14.80	5x11	81562902813-3	2081562902813-7

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