

# GEORGES DUBŒUF

## 2023 VINTAGE OVERVIEW !



The weather in the first quarter of 2023 was in line with seasonal norms, leading to **bud-break** on April 7, which was on a par with the average for the last 30 years. The months of April and May alternated between cool, rainy episodes and dry, very hot weeks. **Flowering** starts smoothly in the first week of June.

June was the hottest month on record since 2003 and 2017, but above all the brightest, with 30% more sunshine than normal for the season. As a result, the **grape bunch closure stage** was reached at the beginning of July! July was hot and relatively sunny, ending with **veraison**, when the berries change color from green to purple.

After this dry, hot month, we were hoping to start harvesting in the last week of August. But the first 15 days of August came as a surprise, with cool, rainy weather slowing down the vegetative cycle of the vines. The second half of August was sunny and dry, allowing the grapes to finish ripening.

As a result, the **harvest** begins on September 1, a more usual date. As a reminder, the two previous years saw unprecedented extremes: in 2022 the harvest began on August 17, and in 2021 on September 13.

20,000 people from all over Europe took part in the harvest. The Gamay grapes are still harvested mainly by hand, to obtain whole bunches of grapes for the Beaujolais vinification process, also known as Semi-Carbonic.





**Denis Lapalu**, Cellar master at Georges Duboeuf since 2003: "Harvesting began on September 1st and finished on September 22nd. The campaign was a long one, and we observed a significant disparity between the grapes vatted at the beginning and at the end of the harvest. September was a very hot month. The first plots harvested showed grapes at 12°, with good acidity, producing fresh cuvées. As the days went by, we observed a phenomenon of concentration due to the high temperatures. The cuvées from the late-ripening sectors have less acidity, sometimes rising to 14°. The vintage offers fine, immediately pleasurable wines, with aromas of raspberry and cherry. »

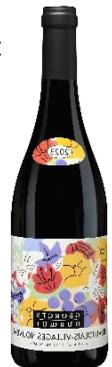


**Emeric Gaucher**, Master blender at Georges Duboeuf since 2018. "Contrary to the scorching 2022, which homogenized the entire production, the 2023 vintage reveals an astonishing diversity of wines. The southern part of the region offers rich wines, while the Beaujolais-Villages sector has produced digestible wines. We'll need to find a balance when blending to offer complete wines that reflect both their origins and the vintage. I like 2023 for its suppleness, lightness and airiness. Strawberry, redcurrant and raspberry aromas burst from the glass.»



**Beaujolais Nouveau** : Brilliant purple color. A lovely roundness of **red berries** with a hint of English candy! **Crunchy, fresh and deliciously long-lasting...** a dazzling Beaujolais Nouveau!

**Beaujolais-Villages Nouveau** : Deep garnet-red color. Sublime fruity aromas with **notes of red and black berries**: crushed raspberries, blackcurrants and cherries. A **luscious, fruity texture** that's sure to win you over!



**Jean Jullien** is a French graphic artist who lives and works between Paris and New York.

Originally from Nantes, Jean graduated in graphic design in Quimper before moving to London. He is a graduate of Central Saint Martins (2008) and the Royal College of Art (2010). His practice spans painting, illustration, photography, video, costumes, installations, books, posters and clothing.

Jean has exhibited her work worldwide, in museums and galleries in Paris, London, Brussels, Los Angeles, New York, San Francisco, Berlin, Tokyo, Seoul and Singapore.

In 2011, Jean and her brother Nico founded Jullien Brothers, a duo specializing in moving images.

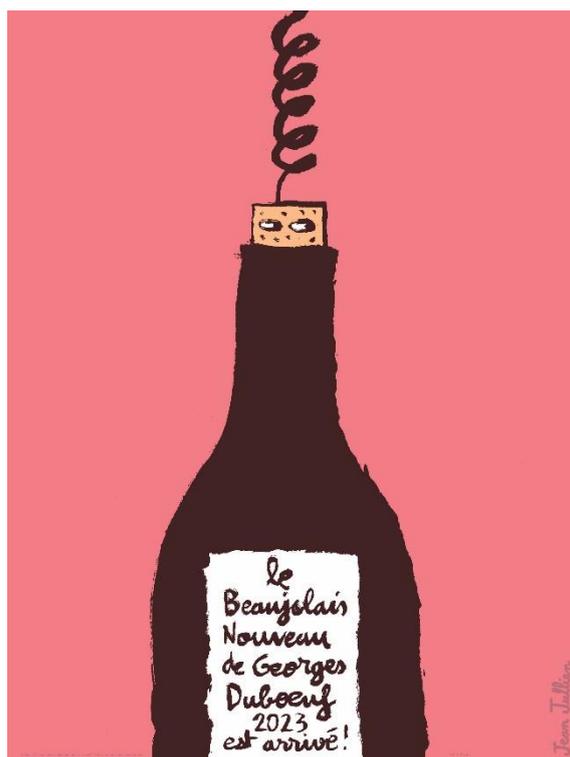
In 2016, Jean launched Nounou with Jae Huh, a Korea-based label that produces a wide range of items, including clothing graphic objects, rugs and dolls.

He has worked for numerous media and clients, including The New York Times, The New Yorker, The Guardian, Beams, RCA Records, The Connaught, Colette, National Geographic, Le Grand Palais, Le Centre Pompidou, Amnesty International, Esquire, Le Coq Sportif, Mr. Porter, Champion USA, Salomon, Petit Bateau, Vogue and many others.

Jean has also published numerous books with renowned houses such as teNeues, Walker Books, Comme des Géants and Hato Press. In 2022, he published a monograph with Phaidon.

After Seoul in 2022, his latest exhibition is in Brussels until the end of the year.

We've long appreciated his work and are delighted to be collaborating with him on the launch of Beaujolais Nouveau 2023.



**To sum up**, after a sunny 2022 vintage marked by record-breaking temperatures and drought, producing very opulent, concentrated wines, 2023 was a year of contrasts. The weather oscillated between cool, rainy spells and hot, dry periods. However, every key stage in the vine's development was ideal, and the grapes reached perfect ripeness by September 1st. The harvest is generous, up 20% in volume compared with 2022, and the wines have a delicious, refined profile with delicate red fruit aromas. They are the perfect reflection of their origins. A wonderful expression of terroir!

From a commercial point of view, sales of Beaujolais Nouveau 2023 are showing encouraging trends, despite the economic situation with which we are all familiar. The price hike of 2022, which was confirmed this year, does not seem to be an obstacle for our brand. Consumers are always keen to celebrate this event with wines from our House. Many of you are still telling us about a new, younger generation of wine lovers who are joining in this great global celebration of wine.

On behalf of our family and our House, we'd like to thank you most warmly for all the efforts you're making in your market to celebrate the arrival of Georges Duboeuf Beaujolais Nouveaux on November 16, 2023.

We wish you an excellent Beaujolais Nouveau evening to come!

All the best from Beaujolais,

**Franck Duboeuf & Adrien Duboeuf-Lacombe.**

