

# 2019 & 2020 Vintages

## Domaines & Châteaux Collection

DOMAINE LES CHENEVIÈRES



**MAÇON-VILLAGES**  
APPELLATION MAÇON-VILLAGES CONTRÔLÉE  
WHITE BURGUNDY WINE  
CHARDONNAY

MIS EN BOUTEILLE PAR  
LES VINS GEORGES DUBŒUF  
A F. 71570-ROMANÈCHE-THORINS-FRANCE

ALC. 12.8% VOL. PRODUCE OF FRANCE 750 ML

CHÂTEAU DES CAPITANS



**JULIÉNAS**  
APPELLATION JULIÉNAS CONTRÔLÉE

MIS EN BOUTEILLE AU CHÂTEAU PAR

Estate Bottled  
SCEA CHÂTEAU DES CAPITANS F. JULIÉNAS  
DISTRIBUÉ PAR  
LES VINS GEORGES DUBŒUF A F. 71570 - ROMANÈCHE-THORINS - FRANCE

Clos des Quatre Vents



**FLEURIE**  
APPELLATION FLEURIE CONTRÔLÉE

MIS EN BOUTEILLE PAR  
LES VINS GEORGES DUBŒUF  
À F. 71570 - ROMANÈCHE-THORINS - FRANCE

EMILE BERANGER




APPELLATION POUILLY-FUISSÉ CONTRÔLÉE  
WHITE BURGUNDY WINE

GRAND VIN DE BOURGOGNE

MIS EN BOUTEILLE PAR  
LES VINS GEORGES DUBŒUF À F. 71570 ROMANÈCHE-THORINS

ALC. 13% BY VOL. PRODUCE OF FRANCE 750 ML

DOMAINE des ROSIERS



**MOULIN-AVENT**  
APPELLATION MOULIN-À-VENT CONTRÔLÉE

MIS EN BOUTEILLE PAR  
LES VINS GEORGES DUBŒUF  
A F. 71570 ROMANÈCHE-THORINS - FRANCE

DOMAINE DE Javernière

**MORGON**  
APPELLATION MORGON CONTRÔLÉE

MIS EN BOUTEILLE PAR  
LES VINS GEORGES DUBŒUF  
À F. 71570 ROMANÈCHE-THORINS - FRANCE

DOMAINE DES QUATRE VENTS




GFA Daroze Propriétaire

**FLEURIE**  
APPELLATION FLEURIE CONTRÔLÉE

MIS EN BOUTEILLE À LA PROPRIÉTÉ  
ESTATE BOTTLED

PAR GEORGES DUBŒUF, NÉGOCIANT À 71570 ROMANÈCHE-THORINS - FRANCE

DOMAINE DE LAFAYETTE



**Brouilly**  
APPELLATION BROUILLY CONTRÔLÉE

**GEORGES DUBŒUF**

MIS EN BOUTEILLE PAR  
LES VINS GEORGES DUBŒUF  
À F. 71570 ROMANÈCHE-THORINS - FRANCE

DOMAINE DE Javernière

*Côte du Py*

**MORGON**  
APPELLATION MORGON CONTRÔLÉE

MIS EN BOUTEILLE PAR  
LES VINS GEORGES DUBŒUF  
À F. 71570 ROMANÈCHE-THORINS - FRANCE

**MORGON**  
APPELLATION MORGON CONTRÔLÉE



Mis en bouteille par  
LES VINS GEORGES DUBŒUF  
À F. 71570 ROMANÈCHE-THORINS FRANCE


DOMAINE BÉRANGER



**POUILLY-FUISSÉ**  
APPELLATION POUILLY-FUISSÉ CONTRÔLÉE

MIS EN BOUTEILLE PAR  
LES VINS GEORGES DUBŒUF  
A F. 71570 - ROMANÈCHE-THORINS - FRANCE

**MORGON**  
APPELLATION MORGON CONTRÔLÉE  
CÔTE DU PY



Mis en bouteille par  
LES VINS GEORGES DUBŒUF  
À F. 71570 ROMANÈCHE-THORINS FRANCE



# 2019 Vintage Harvest Report

---



## 2019: Beautiful Grapes and Magnificent Vines

The harvest took place under exceptional climate conditions. The sun shone for the entire harvesting period bringing good maturity and concentration of flavor. The volume is smaller than we've seen in quite a few years. The harsh weather conditions greatly influenced the vintage and the generous harvest sun could not console the despair of the growers who lost their crops because of frost and hail. We estimate the yield to be just under 25% in relation to the past five years.

The year 2019 made Beaujolais grape growers a bit anxious. This vintage was strongly shaped by the weather. All the attention, experience, intuition and vigilance of the growers was needed to conduct their harvest and control the vinification process. This was a year for the most professional growers and the most talented winemakers. The resulting wines are a great achievement, reaped by tremendous effort, work and care.

In terms of quality, we are seduced by the burst of flavors and aromas, a vivacity enrobed in a well-balanced acidity. A variety of aromas, with a delicate floral touch and a savory fruitiness. For your satisfaction, and to carry out our mission, we have given all our care and our passion to select, for you, this 2019 Beaujolais vintage. A vintage of pleasure, a very Beaujolais vintage.



# 2020 Vintage - Harvest Report



## 2020: Beautiful Grapes and Magnificent Vines

It's been hot in Beaujolais, setting new records for sunshine levels and hot-spells, with temperatures exceeding 104°F. Cool nights and occasional showers were the only things that protected the vines from the suffocating heat of these summer days. The vines' growth was ahead of schedule from April onwards; they started flowering in mid-May, confirming the year's precocity. The favorable weather conditions dispelled any fears of a spring frost or disease, which meant that we could look forward to a fine harvest. The stormy, rainy weather and the heat waves of late July accelerated the ripening process with significant variations depending on rainfall levels. The vines took all of this in their stride and continued to thrive. Here and there, the optimal period has arrived and waiting is no longer an option. For others, waiting should bring benefits. Vigilance is our mantra. Denis Lapalu and his team opened our winery on August 10th, to visit and scrupulously analyze each plot, and to fine-tune the planning of supplies. On August 18th, we received our first grapes, a record after that of 2003. The harvests were underway under a blazing sun. One single day of rain brought a touch of cool freshness and vitality to the vines. In some places, they needed it badly. Since then, the weather has been amazing and the quality of the grapes is improving daily. Although the harvests are well underway in the Beaujolais-Villages area and that of the *Crus*, in the excellent Pierres Dorées region, where most of the Beaujolais appellation plots are located, harvesting began just a week ago. Benefiting from such ideal weather conditions, we have achieved outstanding quality levels. When we bite into a grape, we already have a good idea of the potential high quality of these rich grapes with their thick, indigo blue skins. Their state of health is perfect based on an analysis of the different parameters, with the sugar, degree, acidity and pH all being very promising.

The colors are lively—crimson red and a dark violet. The aromas are complex and plentiful, including dark fruit, blackcurrant and blueberry, as well as strawberry, raspberry and sometimes vine-ripened peach. The mouth is very rich, full-bodied and generous. The tannins are well-rounded with a delicious, flavorful finish. The next fifteen days of tasting will enable us to select and choose the *cuvées* we love. We look forward to getting back to you again soon, with more good news from Beaujolais.



What are the unique points of difference highlighting the “Domaines & Châteaux Collection” ?

### Domaines & Châteaux Collection

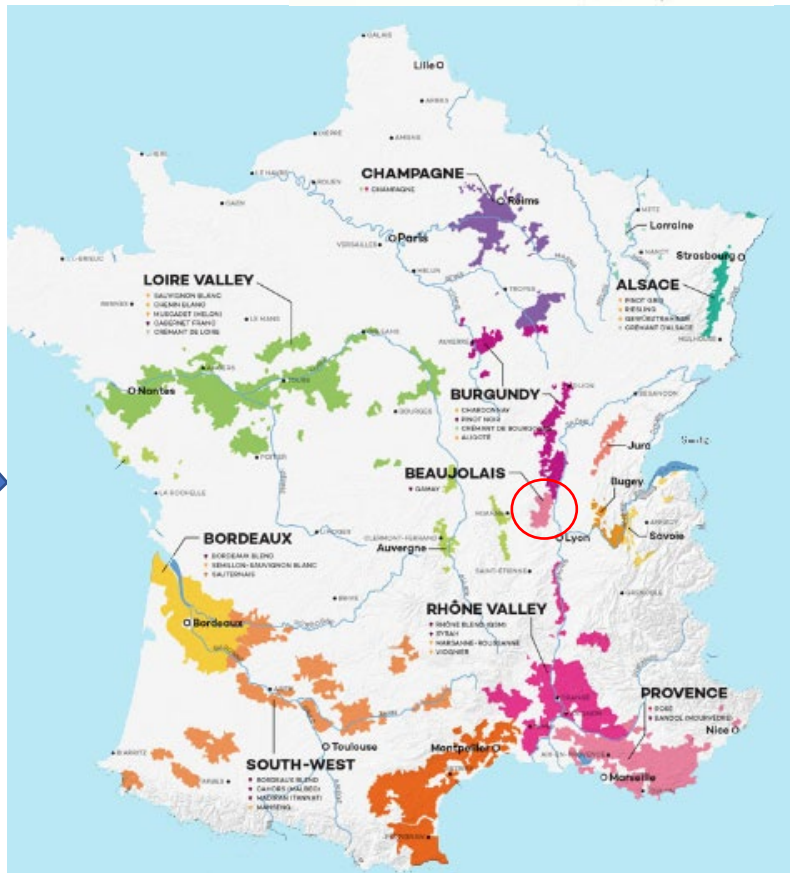
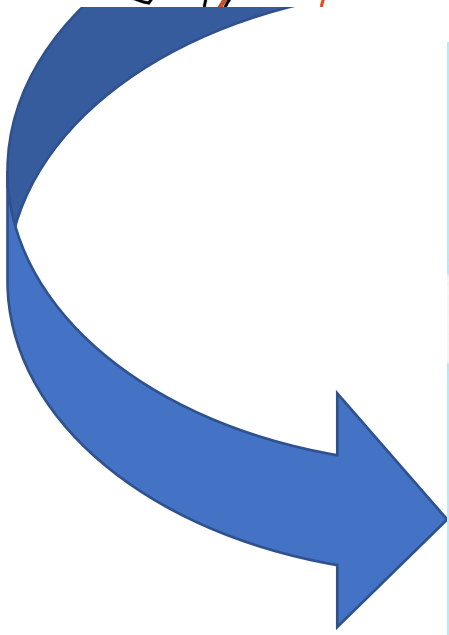
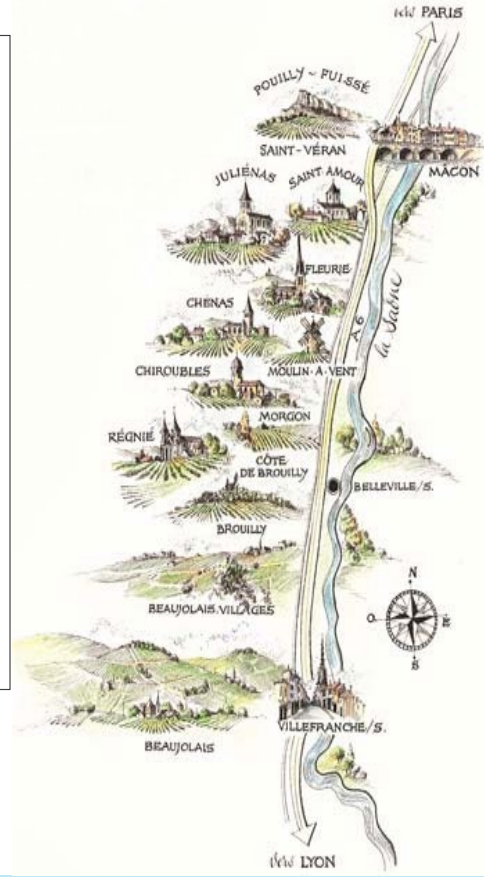
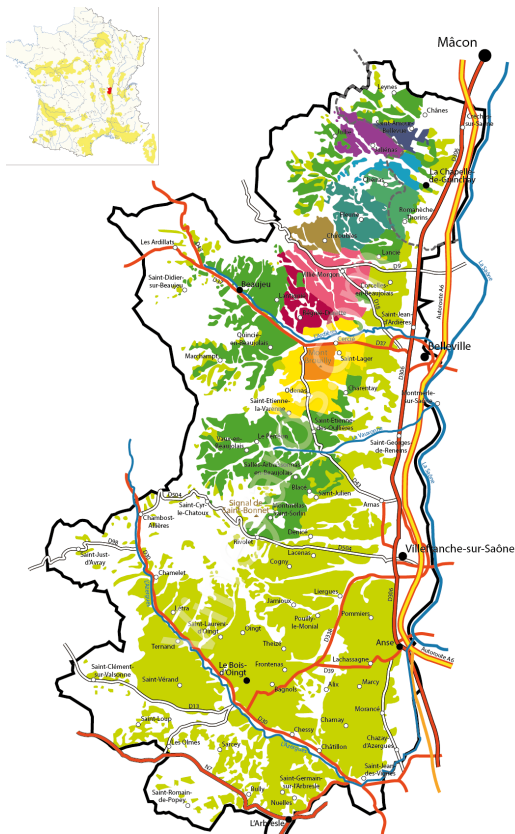
The Domaines & Châteaux collection represents single-estate and even single-vineyard wines that are produced by independent vigneron and available to the US market exclusively through Quintessential Wines.

These wines come from some of the very best family-owned estates and producers located throughout the Beaujolais region.

Each wine is the ultimate expression of the unique terroir and character of each estate and its vineyards.



# 2019 & 2020 Vintage Beaujolais Overview



2019 & 2020

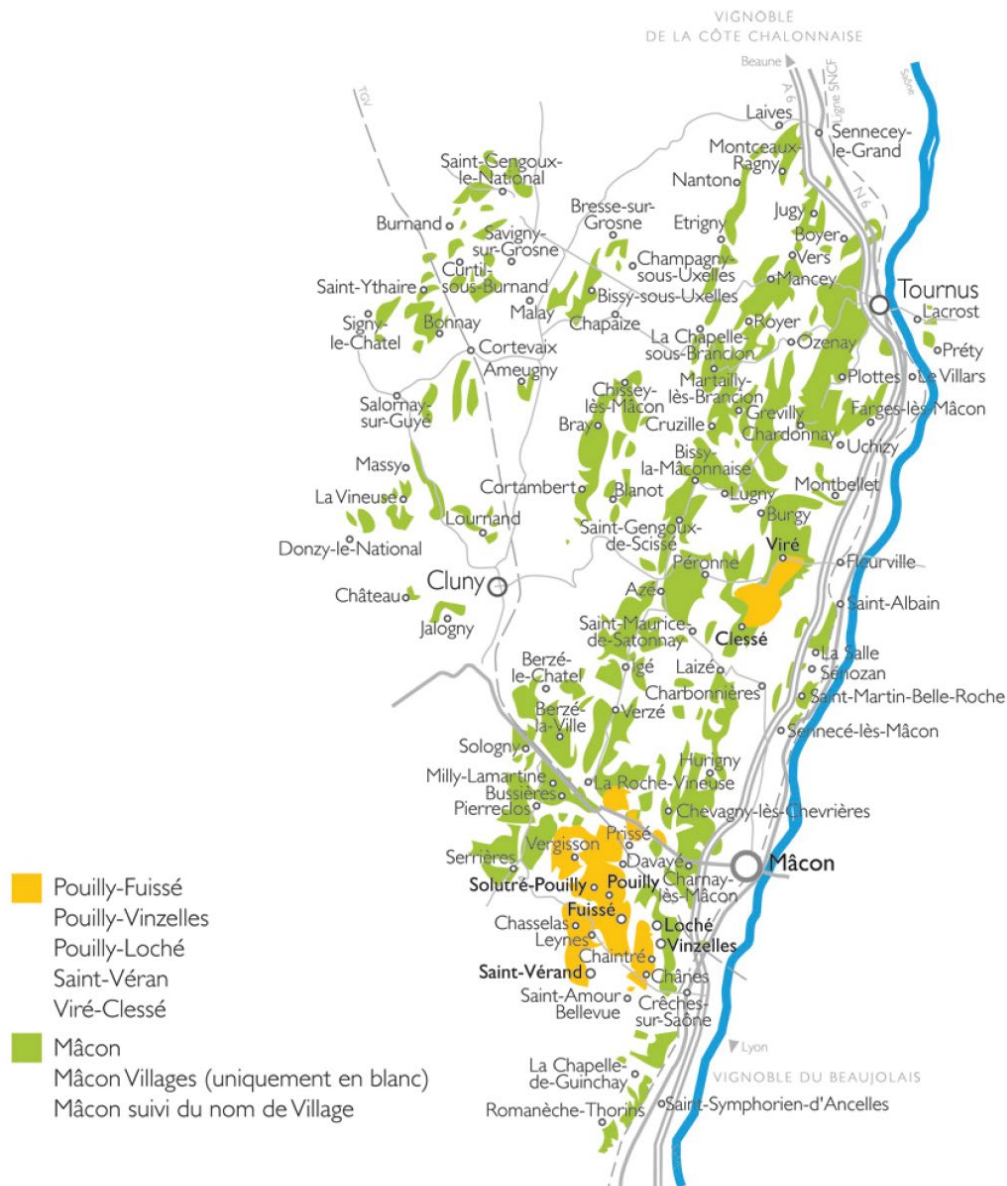
# Beaujolais Overview

	APPELLATION	IN THREE WORDS	SOILS	TASTING PROFILE	AGING
TASTING ORDER ↓	Beaujolais	Fresh and friendly	Clay/chalk	Very fruity, supple, fresh and young.	2 years
	Beaujolais-Villages	Light and fruity	Sand and granite	Ripe red fruit aromas, strawberry, black currant with a hint of cinnamon. Silky, fresh and supple.	2-4 years
	Regnié	The most recent	Pink granite	Aromas of small red fruits such as raspberry. Supple with the finesse of red fruits.	
	Chiroubles	The highest	Coarse grain granite	Very aromatic with floral aromas of peony, violet and spice. The wine is smooth, balanced and suave.	
	Brouilly	The largest	Meager, acidic, dry and poor	More fruity than floral: red fruits, plum. Powerful yet refined with mellow tannins.	
	Côte de Brouilly	The most volcanic	"Blue stone": a hard rock of volcanic origin	Aromas of fresh grape and iris. Delicate and nervy.	5 years
	Saint-Amour	The northernmost	Granitic and clay with silica	Delicate aromas of red fruits, peony, peach and apricot. Elegant and fine palate.	
	Fleurie	The queen of the crus	Pink granite	Aromas of iris, violet, rose, red fruits and vine peach. Elegant, refined. Feminine.	6-7 years
	Morgon	The fruit of Beaujolais, the charm of Burgundy	"Rotten rocks": crumbly decomposed schist	Aromas of apricot, peach, cherry, plum while the palate is robust, powerful, rich and fleshy.	
	Juliénas	The imperial cru	Granitic soils	Bouquet both floral and fruity. Aromas of strawberry, peach, violet and cinnamon. Palate can be well structured and coarse.	
	Chénas	The smallest	Granitic soils	Aromas are floral (peony and rose), woody and spicy nuances.	
	Moulin-à-Vent	The king of the crus	Crumbly pink granite arenite	Floral and fruity: iris and spice with age. Palate is tannic and fleshy.	



# Mâcon-Villages

Within a natural isosceles triangle formed by Mâcon in the south, Tournos in the east and Cluny in the west, the noble and eminently Burgundian chardonnay grape reigns as absolute monarch, due to the chalk-rich soil that is known to give distinction to its white wines. This is the southern part of the world-famous wine province of Burgundy, with its gently rolling hills and lush vineyards. The white wines known as Mâcon-Villages come from some 40 different villages that lie to the north and west of Mâcon and the tranquil Saône river. Hillside slopes provide ideal exposure to the sun, also providing excellent ventilation and drainage.





DOMAINES  
&  
CHÂTEAUX

2019

## DOMAINE LES CHENEVIÈRES MÂCON-VILLAGES

### WINE DATA

Producer

Domaine les  
Chenevières

Country

France

Region

Mâconnais

Appellation

Mâcon-Villages

Wine Composition

100% Chardonnay

Alcohol

13%

Total Acidity

5.27 G/L

Residual Sugar

2.9 G/L

pH

3.35

### DESCRIPTION

Mâcon-Villages Chenevières has a brilliant pale golden color. Aromas of citrus, honey, pear, and white flowers. Round and unctuous, with lemon peel notes, and a slight sweetness that is balanced by acidity.

### WINEMAKER'S NOTES

These grapes come from selected parcels of vineyards, with vines over 20 years old that cover 66.7 acres. These Southwest-facing vineyards are owned by the Lenoir family, growers with deep roots in the Mâconnais that have provided grapes to the Duboeuf family for many, many years. After the juice has been pressed and racked, it undergoes temperature-controlled fermentation in stainless steel vats (100% malolactic).

### SERVING HINTS

Best served with appetizers, shellfish, poultry, or goat cheese.

### INTERESTING FACT

The owners of "Domaine Les Chenevières" have lived and worked in Saint Maurice de Satonnay for several generations. Part of their typically Mâcon style home was built at least 300 years ago. The family have been winegrowers, father and son, for over five generations. They are well known for the high quality of their Mâcon-Villages.



- 91 points – James Suckling (v2019)
- 90 points – Wine & Spirits (v2019)





DOMAINES  
&  
CHÂTEAUX

2020

## DOMAINE LES CHENEVIÈRES MÂCON-VILLAGES

### WINE DATA

#### Producer

Domaine les  
Chenevières

#### Country

France

#### Region

Mâconnais

#### Appellation

Mâcon-Villages

### Wine Composition

100% Chardonnay

#### Alcohol

13%

#### Total Acidity

4.74 G/L

#### Residual Sugar

1.1 G/L

#### pH

3.47

### DESCRIPTION

The 2020 Domaine Les Chenevières displays a shiny golden color. Once opened, aromas of citrus fruits, lemon peel and bergamot are immediately apparent. The palate offers elegance and finesse, with a vivacity that gives the wine a fresh finish.

### WINEMAKER'S NOTES

These grapes come from selected parcels, with vines over 20 years old, that cover 66.7 acres. These Southwest-facing vineyards are owned by the Lenoir family, growers with deep roots in the Maconnais that have provided grapes to the Duboeuf family for many, many years. After the grapes have been pressed and raked, the juice undergoes 100 percent malolactic fermentation in stainless steel vats. The resulting wine is bottled and shipped soon after harvest, to retain its freshness.

### SERVING HINTS

Best served with appetizers, shellfish, poultry, or goat cheese.

### INTERESTING FACT

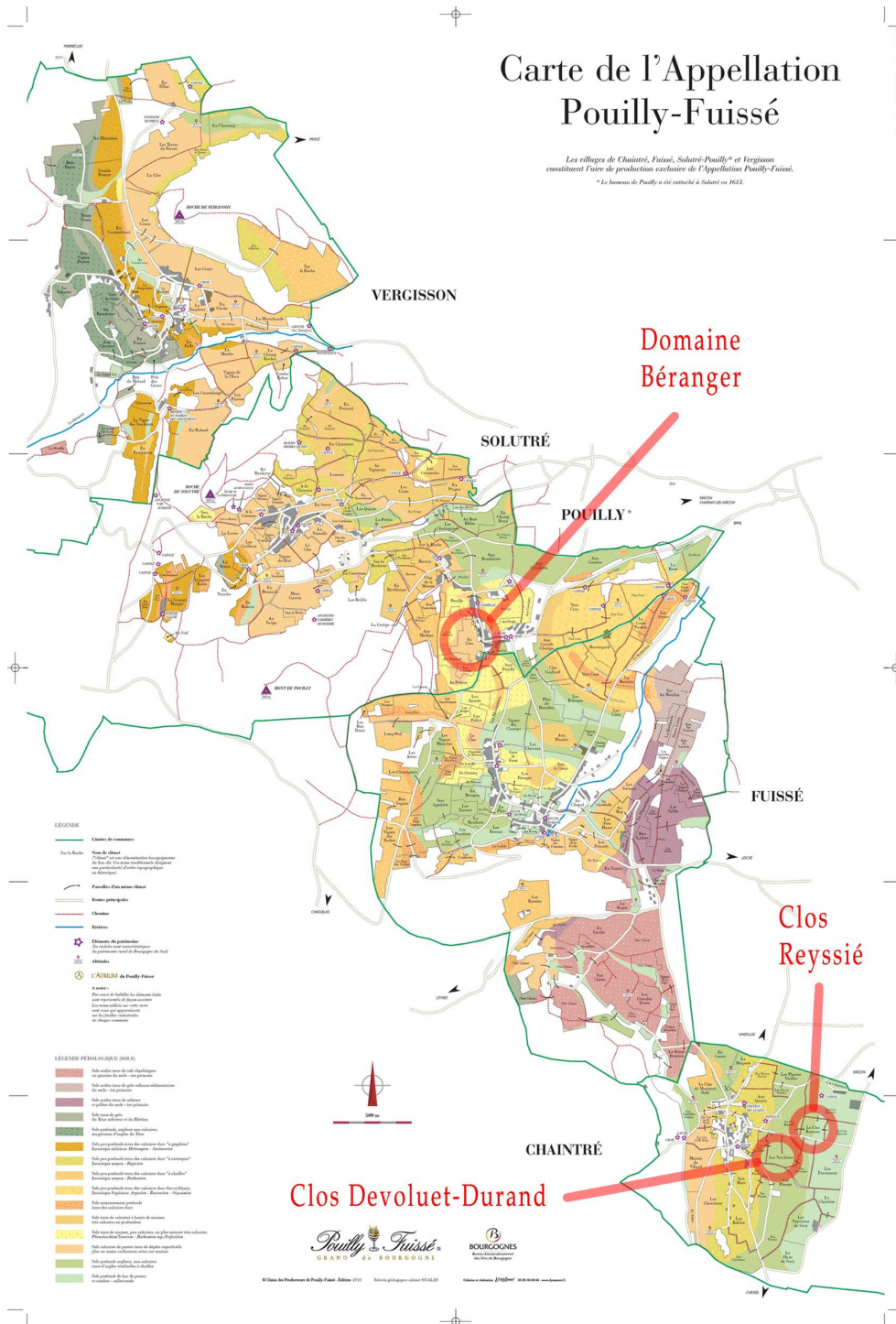
The owners of "Domaine Les Chenevières" have lived and worked in Saint Maurice de Satonnay for several generations. Part of their typically Mâcon style home was built at least 300 years ago. The family have been winegrowers, father and son, for over five generations. They are well known for the high quality of their Mâcon-Villages.



- 91 points. James Suckling (v2020)

# Pouilly-Fuissé

The four villages of Fuissé, Solutré-Pouilly, Chaintré, and Vergisson produce the famous Pouilly-Fuissé wine, made from Chardonnay. The rocky outcrops of Solutré and Vergisson, emblematic of these vineyards, stand tall at 1600 ft. The vines are planted on the slopes and at the foot of these two hills on clay-limestone soils of the Jurassic origin. Georges Duboeuf was born in Pouilly-Fuissé, in the town of Chaintré, where his family had been tending vineyards since at least 1500 (AD).





DOMAINES  
&  
CHÂTEAUX



## WINE DATA

### Producer

Emile Béranger

### Country

France

### Region

Mâconnais

### Appellation

Pouilly-Fuissé

---

### Wine Composition

100% Chardonnay

### Alcohol

13%

### Total Acidity

5.27 G/L

### Residual Sugar

1.3 G/L

### pH

3.49

2019

## EMILE BÉRANGER POUILLY-FUISSÉ

### DESCRIPTION

This 2019 Pouilly-Fuissé displays a sparkling pale-gold color. Aromas of ripe pear, acacia flowers, and a touch of lemon zest and mint that follows through to the round, voluminous palate; a full-bodied wine, and balanced by a nice acidity. Superb finish on a subtle mineral note.

### WINEMAKER'S NOTES

Southeast-facing vines over 20 years old. After a careful selection of grapes from small parcels in the region, they are gently pressed and undergo temperature-controlled fermentation in stainless steel vats. 10% of the wine is aged in new French oak barrels for 8 months; the rest sees frequent racking before being blended together and bottled.

### SERVING HINTS

This wine is best served with appetizers, lobster salad, grilled halibut, chicken with mushroom cream sauce, and cheese.

### INTERESTING FACT

For more than 200 years, the Béranger family has resided in Pouilly, a hamlet of Solutré. This area was formerly called the Béranger District. The Father Emile and his son, Robert, cultivate the 12.35 acres of the estate with the help of their spouses. Emile, who was born in the house, has been tending the land for more than 50 years. Madame Béranger is also the daughter and granddaughter of winegrowers.



DOMAINES  
&  
CHÂTEAUX

# 2020 EMILE BÉRANGER POUILLY-FUISSÉ



## WINE DATA

Producer  
Emile Béranger

Country  
France

Region  
Mâconnais

Appellation  
Pouilly-Fuissé

---

## Wine Composition

100% Chardonnay

Alcohol  
13%

Total Acidity  
5.27 G/L

Residual Sugar  
2.2 G/L

pH  
3.33

## DESCRIPTION

Brilliant pale gold color, iridescent with golden reflections. This cuvée immediately seduces with its intense aromas of white-fleshed fruits and ripe exotic fruits. On the palate, this Pouilly Fuissé offers a fruity sensation that is both sweet and tangy. There is a beautiful bitterness on the finish.

## WINEMAKER'S NOTES

These grapes are grown on Southeast-facing vines that are planted in the traditional French Guyot style. After manual harvesting and gentle pressing, fermentation takes place under controlled temperatures (80% malolactic). The wine stays on its lees for a short time, with juice racking. Ten percent of the wine is then aged in new French oak for eight months, before bottling.

## SERVING HINTS

This wine is best served with appetizers, lobster salad, grilled halibut, chicken with mushroom cream sauce, and cheese.

## INTERESTING FACT

For more than 200 years, the Béranger family has resided in Pouilly, a hamlet of Solutré. This area was formerly called the Béranger District. The Father Emile and his son, Robert, cultivate the 12.35 acres of the estate with the help of their spouses. Emile, who was born in the house, has been tending the land for more than 50 years. Madame Béranger is also the daughter and granddaughter of winemakers.



- 90 points. – James Suckling (v2020)



DOMAINES  
&  
CHÂTEAUX

2019

## DOMAINE BÉRANGER POUILLY-FUISSÉ



### WINE DATA

Producer  
Domaine Béranger

Country  
France

Region  
Mâconnais

Appellation  
Pouilly-Fuissé

Wine Composition  
100% Chardonnay  
Alcohol  
13%

Total Acidity  
5.50 G/L

Residual Sugar  
1.5 G/L

pH  
3.36



## DESCRIPTION

Domaine Béranger Pouilly-Fuissé has a brilliant golden color. It features aromas of white-flesh fruits, toasted bread, honey, and hints of vanilla. With a round, rich and unctuous mouthfeel, the wine is balanced by a nice acidity, and a fresh, persistent finish with the flavor of hazelnut.

## WINEMAKER'S NOTES

Southeast-facing vines over 20 years old. After a These grapes are grown on 4.9 acres of South-facing vines that are over 20 years of age, planted in the traditional French Guyot style. After manual harvesting and gentle pressing, fermentation takes place under controlled temperatures. The wine stays on its lees for a short time, with juice racking. 30% of the wine is then aged in new French oak for eight months, before bottling.

## SERVING HINTS

Best-paired with appetizers, grilled fish, (like Halibut), lobster salad, chicken in mushroom cream sauce, and comté cheese.

## INTERESTING FACT

For more than 200 years, the Béranger family has resided in Pouilly, a hamlet of Solutré. This area was formerly called the Béranger District. The father Emile and his son, Robert, cultivate the 12.35 acres of the estate with the help of their spouses. Emile, who was born in the house, has been tending the land for more than 50 years.

- 92 points – James Suckling (v2019)
- 91 points – Wine & Spirits (v2019)



DOMAINES  
&  
CHÂTEAUX

2020

## DOMAINE BÉRANGER POUILLY-FUISSÉ



### WINE DATA

#### Producer

Domaine Béranger

#### Country

France

#### Region

Mâconnais

#### Appellation

Pouilly-Fuissé

---

#### Wine Composition

100% Chardonnay

#### Alcohol

13%

#### Total Acidity

5.43 G/L

#### Residual Sugar

2.3 G/L

#### pH

3.25

### DESCRIPTION

The 2020 vintage has a sparkling pale-gold color. The nose is fresh and elegant, with hazelnut, exotic fruits and white peach, as well as a touch of acacia honey. These aromas move down to the round, voluminous palate, that also displays oak notes. The wine is fresh, from start to finish.

### WINEMAKER'S NOTES

These grapes are grown on 4.9 acres of Southeast-facing vineyards that are planted in the traditional French Guyot style. After manual harvesting and gentle pressing, fermentation takes place under controlled temperatures. The wine stays on its lees for a short time, with juice racking, and then is moved to new French oak for eight months, before bottling.

### SERVING HINTS

This Pouilly-Fuisse is fresh and refreshing, served chilled. It also pairs well with lobster salad, grilled halibut, chicken in mushroom cream sauce, and soft cheeses.

### INTERESTING FACT

For more than 200 years, the Béranger family has resided in Pouilly, a hamlet of Solutré. This area was formerly called the Béranger District. The father Emile and his son, Robert, cultivate the 12.35 acres of the estate with the help of their spouses. Emile, who was born in the house, has been tending the land for more than 50 years.



- 92 points – James Suckling (v2020)



DOMAINES  
&  
CHÂTEAUX

2020

## PREMIER CRU LE CLOS REYSSIER POUILLY-FUISSÉ



### WINE DATA

#### Producer

Les Vins  
Georges Dubœuf

#### Country

France

#### Region

Mâconnais

#### Appellation

Pouilly-Fuissé

---

#### Wine Composition

100% Chardonnay

#### Alcohol

13%

#### Total Acidity

5.58 G/L

#### Residual Sugar

1 G/L

#### pH

3.18

### DESCRIPTION

The 2020 Premier Cru le Clos Reysier reveals a subtle golden color, with green reflections. Expressive, racy, and dominated by minerality, it opens with hints of cookies and almond brioche. The palate is alternately silky and saline, offering a chalky flavor that mirrors the terroir.

### WINEMAKER'S NOTES

After a careful selection of grapes from a small Southeast-facing parcel in the region with many vines over 50 years old, they are gently pressed and undergo temperature-controlled fermentation in stainless steel vats. Twenty-percent of the wine is aged in new French oak barrels for ten months. The rest sees frequent racking before being blended together and bottled for maximum roundness and complexity.

### SERVING HINTS

This new Premier Cru is best served chilled (53.6 F / 12 C), and pairs well with shellfish such as lobster, poultry and goat cheeses.



DOMAINES  
&  
CHÂTEAUX

2020

## DOMAINE BERANGER POUILLY-FUISSÉ PREMIER CRU

### WINE DATA

#### Producer

Domaine Beranger

#### Country

France

#### Region

Mâconnais

#### Appellation

Pouilly-Fuissé

---

#### Wine Composition

100% Chardonnay

#### Alcohol

13%

#### Total Acidity

5.43 G/L

#### Residual Sugar

2.3 G/L

#### pH

3.25

### DESCRIPTION

The 2020 vintage has an elegant color between pale gold and golden. The nose is fresh and elegant, with hazelnut, exotic fruits, white peach and a touch of acacia honey. These aromas move down to the round, creamy and coated palate that is supported by a nice freshness and a fine oaky note.

### WINEMAKER'S NOTES

Wines with the "Premier Cru" label can be fruitier, more powerful, or more mineral, depending on the origin of the grapes. They require a longer aging period to fully express their balance, length, intensity and complexity. The Institute Nationale de "origine et de la qualite" has approved the recognition of 22 "climats" as 1st Crus. They represent 24% of the AOC area, spread over the four communes of the appellation: Chaintre; Fuisse; Solutre-Pouilly and Vergisson. The grapes for this wine are grown on 4.9 acres of West-facing vineyards that are planted in the traditional French Guyot style. The soil is clay and limestone. After manual harvesting and gentle pressing, fermentation takes place under controlled temperatures. The wine stays on its lees for a short time, with juice racking, and then is moved to new French oak barrels for nine months, before bottling.

### SERVING HINTS

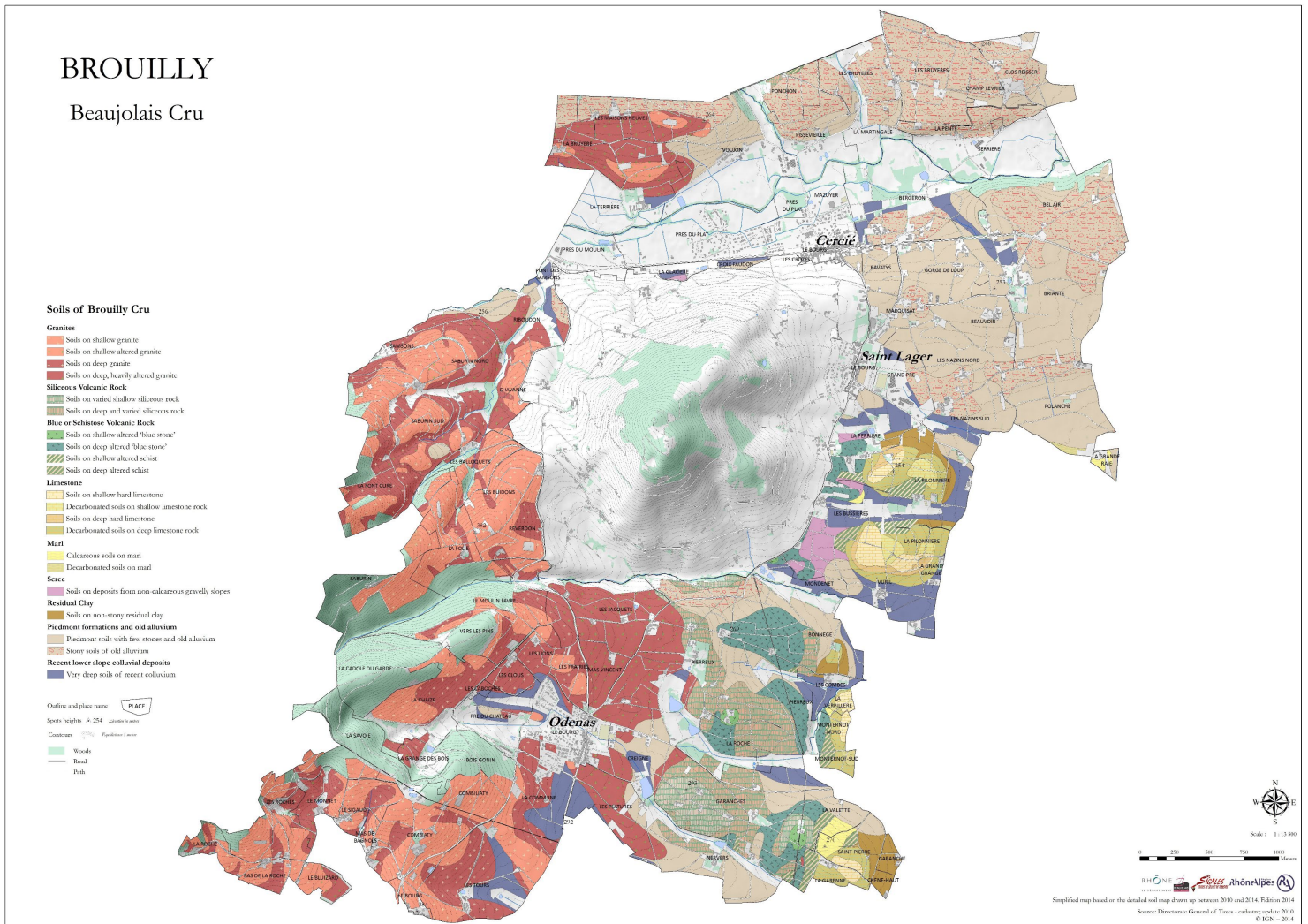
It is best served chilled (53.6 F / 12 C), and pairs well with lobster salad, grilled halibut, chicken in mushroom cream sauce, and soft cheeses.





# Brouilly

Brouilly is named after Brulius, a famous Roman lieutenant stationed in the area some 2000 years ago. This is the most southern of all the Cru with more Mediterranean influence with slightly warmer temperatures. As well as being the largest Cru, it was also one of the original areas allowed to sell its wines to the Parisian market as far back as 1769, making Brouilly one of the best-known areas in Beaujolais. The soil here is unique: a blue/black volcanic rock called Diorite that is known as 'cornes vertes' or 'green horns'. This unique 'terroir' lends an exuberance to the wine's fruity aromas of jammy plum and strawberry, red currants and peach.





DOMAINES  
&  
CHÂTEAUX

2019

## DOMAINE DE LAFAYETTE BROUILLY



### WINE DATA

#### Producer

Domaine de Lafayette

#### Country

France

#### Region

A.O.C. Beaujolais

#### Appellation

Brouilly

#### Wine Composition

100% Gamay

#### Alcohol

14%

#### Total Acidity

4.66 G/L

#### Residual Sugar

1.6 G/L

#### pH

3.75

### DESCRIPTION

This 2019 offers a brilliant garnet color with aromas of cherry and stone fruits laced with floral notes. On the palate it is generous and round, silky tannins and a pleasant, fruity finish. It is an ideal combination of finesse, elegance and fruit.

### WINEMAKER'S NOTES

The grapes come from a plot of 12.4 acres of traditional Gobelet-trellised south-facing vineyards with vines more than 50 years old. Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration and malolactic fermentation takes place in stainless steel tanks.

### SERVING HINTS

This wine is best accompanied with charcuterie, soft cheeses, burgers and a variety of salads.



- 92 points – James Suckling (v2019)



DOMAINES  
&  
CHÂTEAUX

# 2020 CHATEAU DE NERVERS BROUILLY



## WINE DATA

### Producer

Chateau de  
Nervers

### Country

France

### Region

A.O.C. Beaujolais

### Appellation

Brouilly

---

### Wine Composition

100% Gamay

### Alcohol

13.5%

### Total Acidity

5.58 G/L

### Residual Sugar

1.8 G/L

### pH

## DESCRIPTION

The words charm, balance and elegance are perfectly suited to this cuvée. In its red and purple robe, this Brouilly displays a wide aromatic palette: raspberry and cherry jam with a subtle, spicy touch. It reveals a mouth full of finesse and roundness, with velvety tannins. A touch of licorice is evident from nose to palate. The finish is persistent and silky.

## WINEMAKER'S NOTES

The grapes come from 116.1 acres of traditional Gobelet-trellised Southeast-facing vineyards with vines more than 50 years old. Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration and malolactic fermentation take place in French foudres (large, neutral oak barrels).

## SERVING HINTS

This wine pairs best with lamb shanks, charcuterie and semi-soft cheeses.

## INTERESTING FACT

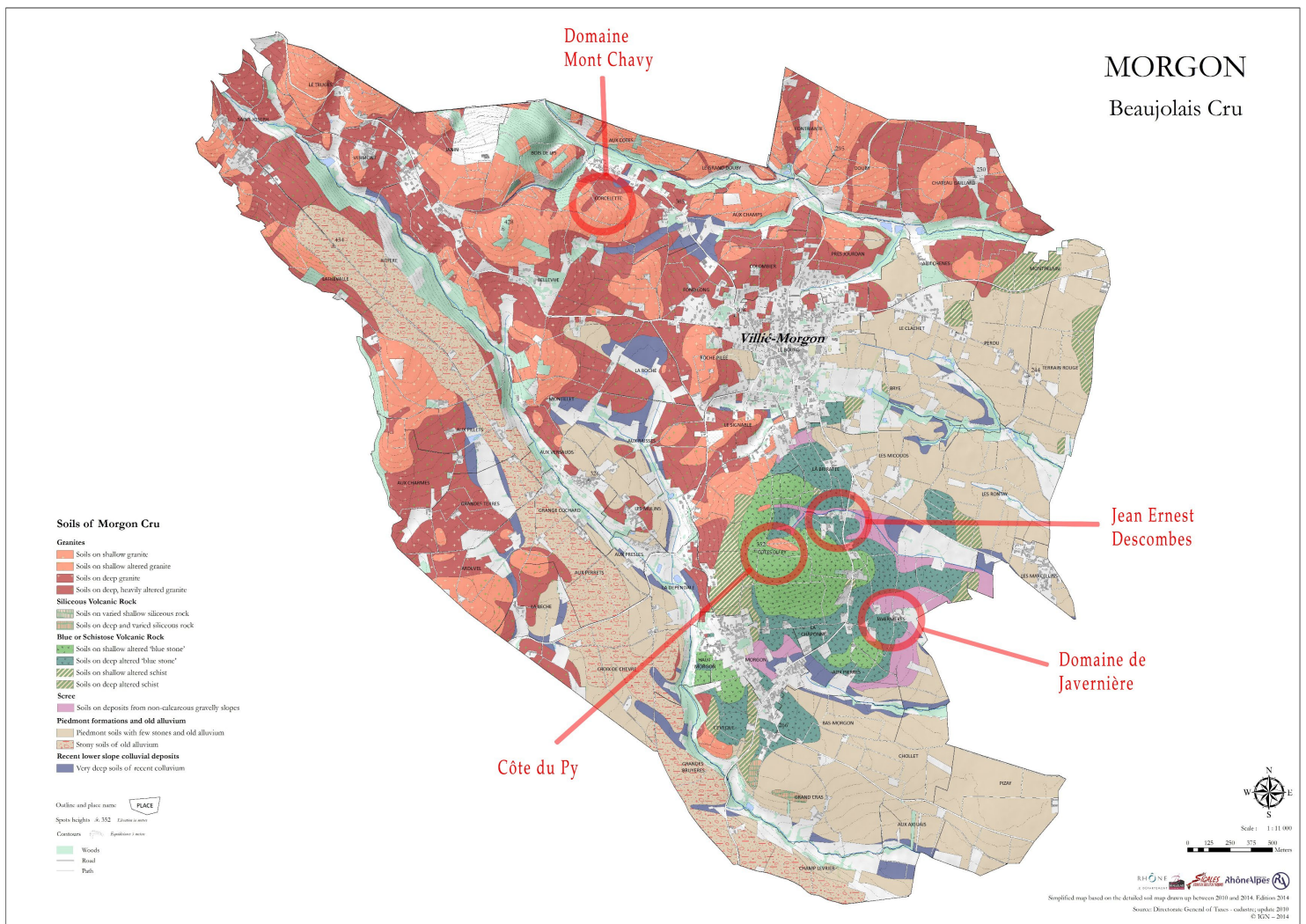
The Chateau, owned by the de Chabanne family, was the hunting lodge for the nearby Chateau de la Chaize, whose estates in the 17<sup>th</sup> Century extended to the Saone River (approximately 6.2 miles). La Chaize was a confessor to Louis XIV and was awarded the land for his intercession with Heaven on behalf of the French king.



- 92 points – James Suckling (v2020)
- 90 points - Wine Enthusiast (v2020)

# Morgon

The second largest of the Crus, Morgon is comprised of six 'climat', all with slightly different styles. Their unifying feature is the decomposed schist soil called 'roches pourries' or 'rotted rocks' and locals believe this contributes to the ripe cherry aromas found in all the wines. The young, fleshy palate of peach, apricot, cherry and plum will develop into a more earthy wine reminiscent of Burgundian Pinot Noir.





DOMAINES  
&  
CHÂTEAUX

# 2019 DOMAINE DE JAVERNIÈRE MORGON



## WINE DATA

Producer  
Domaine de Javernière

Country  
France

Region  
A.O.C. Beaujolais

Appellation  
Morgon

---

## Wine Composition

100% Gamay

Alcohol  
13%

Total Acidity  
5.50 G/L

Residual Sugar  
1.3 G/L

pH  
3.65



- 92 points – Wine Enthusiast (v2019)

## DESCRIPTION

This wine presents a deep garnet color. It is a nice expression of the terroir with aromas of black fruits, like black cherry, matched with spices and a touch of pepper. This Morgon is charming, voluminous and powerful on the palate, with fine and coated tannins that show the beautiful maturity of the grapes.

## WINEMAKER'S NOTES

The 24.7-acre vineyard, with south-facing vines over 50 years old, is owned by the Lacoque family. Harvest is conducted manually, as it has been for generations. After removing the stems, the grapes are loaded into stainless steel vats where temperature-controlled carbonic maceration takes place over several days, with frequent pump over. The must undergoes malolactic fermentation, and the resulting wine is aged in the same vat prior to bottling.

## SERVING HINTS

Served at room temperature, it is a great accompaniment to a variety of grilled meats, spicy dishes and aged cheeses.

## INTERESTING FACT

Morgon comes from a special terroir made up of decomposed rock and friable schist, and is without doubt the most typical of the ten Beaujolais "crus". Its "terroir" taste becomes more intense over time. In 1985, Hervé Lacoque moved to this domain, which was founded five generations previously. They have a long-standing relationship with Les Vins Georges Duboeuf.



DOMAINES  
&  
CHÂTEAUX

2020

## DOMAINE DE JAVERNIÈRE CÔTE DU PY MORGON

### WINE DATA

#### Producer

Domaine de Javernière

#### Country

France

#### Region

A.O.C. Beaujolais

#### Appellation

Morgon

---

#### Wine Composition

100% Gamay

#### Alcohol

13%

#### Total Acidity

5.27 G/L

#### Residual Sugar

1.3 G/L

#### pH

3.75

### DESCRIPTION

This Cote du Py has a robe of brilliant deep garnet color. A perfect expression of the Terroir, the wine announces itself with aromas of black fruits, black cherry matched with spices, and a touch of pepper. Charming, voluminous and powerful on the palate with fine and coated tannins, where a beautiful maturity of the grapes is evident. Its elegance matches the fabulous character of the 2020 vintage.

### WINEMAKER'S NOTES

The grapes come from a 24.7-acre, South-facing vineyard, with Goblet-trained vines over 50 years old. The grapes were harvested manually, in whole bunches. After destemming, the grapes undergo carbonic maceration, with frequent pump-over. Malolactic fermentation takes place, followed by ageing in stainless steel.

### SERVING HINTS

This wine pairs best with grilled red meats, spicy dishes, and aged cheese.

### INTERESTING FACT

Morgon comes from a special terroir made up of decomposed rock and friable schist, and is without a doubt the most typical of the ten Beaujolais "Crus". Its "terroir" taste becomes more intense over time. The vineyards are owned by the Lacoque family who have farmed this land for many years.



- 90 points – James Suckling (v2020)



DOMAINES  
&  
CHÂTEAUX

2019

## JEAN ERNEST DESCOMBES MORGON



### WINE DATA

#### Producer

Jean Ernest Descombes

#### Country

France

#### Region

A.O.C. Beaujolais

#### Appellation

Morgon

#### Wine Composition

100% Gamay

#### Alcohol

13.5 %

#### Total Acidity

5.05 G/L

#### Residual Sugar

1.6 G/L

#### pH

3.75

## DESCRIPTION

This first-class Morgon features a brilliant garnet color, and intense aromas of flowers, black fruits, kirsch, and subtle peach notes. Full-bodied, structured, balanced, and clean, with soft tannins and a long 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, and the grapes are destemmed before pressing. Semi-carbonic maceration lasts between 10 to 12 days, with malolactic fermentation taking place in temperature-controlled stainless-steel vats between 82.4° F – 86° F (28 – 30° C).

## SERVING HINTS

This wine is best served with sirloin steak, roasted duck breast, stuffed portobello mushrooms and aged cheeses.

## INTERESTING FACT

Nicole Descombes Savoye, known as “the Queen of Beaujolais” took over running the winery and vineyards when her parents passed away in 1993 (Nicole’s father, Jean Ernst, was considered one of the great winemakers of the region). Descombes is the first grower that Georges Duboeuf started working with when he started Les Vins Georges Duboeuf in 1968.



- 93 points – James Suckling (v2019)



DOMAINES  
&  
CHÂTEAUX

2019

## JEAN ERNEST DESCOMBES CÔTE DU PY MORGON



### WINE DATA

#### Producer

Jean Ernest Descombes

#### Country

France

#### Region

A.O.C. Beaujolais

#### Appellation

Morgon

---

#### Wine Composition

100% Gamay

#### Alcohol

13%

#### Total Acidity

5.43 G/L

#### Residual Sugar

1.2 G/L

#### pH

3.48



- 92 points – James Suckling (v2019)
- 90 points – Wine Enthusiast (v2019)

## DESCRIPTION

This 2019 vintage displays a shiny purple color in the glass. Complex fruity and floral aromas of black cherry, cassis, kirsch, and notes of spice. It is full-bodied, rich and well-structured, with firm tannins and a persistent finish. It offers good aging potential.

## WINEMAKER'S NOTES

The grapes come from a 17.3-acre South-facing vineyard, with vines more than 50 years old. Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration lasts between 10 to 12 days, with malolactic fermentation taking place in temperatures-controlled stainless-steel vats between 82.4 and 86° F. Nicole Descombes Savoye, known as “the Queen of Beaujolais” took over running the winery and vineyards when her parents passed away in 1993 (Nicole’s father, Jean Ernest, was considered one of the great winemakers of the region).

## SERVING HINTS

This wine is best served with red meat, roasted duck breast and aged cheese.

## INTERESTING FACT

Nicole Descombes Savoye, known as “the Queen of Beaujolais” took over running the winery and vineyards when her parents passed away in 1993 (Nicole’s father, Jean Ernst, was considered one of the great winemakers of the region). Descombes is the first grower that Georges Duboeuf started working with when he started Les Vins Georges Duboeuf in 1968.





DOMAINES  
&  
CHÂTEAUX

2020

## JEAN ERNEST DESCOMBES CÔTE DU PY MORGON

### WINE DATA

Producer

Jean Ernest Descombes

Country

France

Region

A.O.C. Beaujolais

Appellation

Morgon

---

Wine Composition

100% Gamay

Alcohol

13.5%

Total Acidity

5.27 G/L

Residual Sugar

1.3 G/L

pH

3.56

### DESCRIPTION

This wine offers a shiny purple color. Complex fruity and floral aromas of black cherry, cassis, kirsch, with notes of spices. Full-bodied, rich and structured, with firm tannins and a persistent finish. It has very good aging potential.

### WINEMAKER'S NOTES

The grapes come from a 17.3-acre south-facing Estate vineyard, with vines more than 50 years old. Harvesting of this wine is conducted manually, in whole bunches, and the grapes are destemmed before pressing. Semi-carbonic maceration lasts between 10 to 12 days, with malolactic fermentation taking place in temperature-controlled stainless-steel vats between 82.4° F - 86° F (28 - 30° C).

### SERVING HINTS

A versatile wine, this Cote du Py is ideal served on its own, or with dishes like red meats, roasted duck breast, and aged cheese.

### INTERESTING FACT

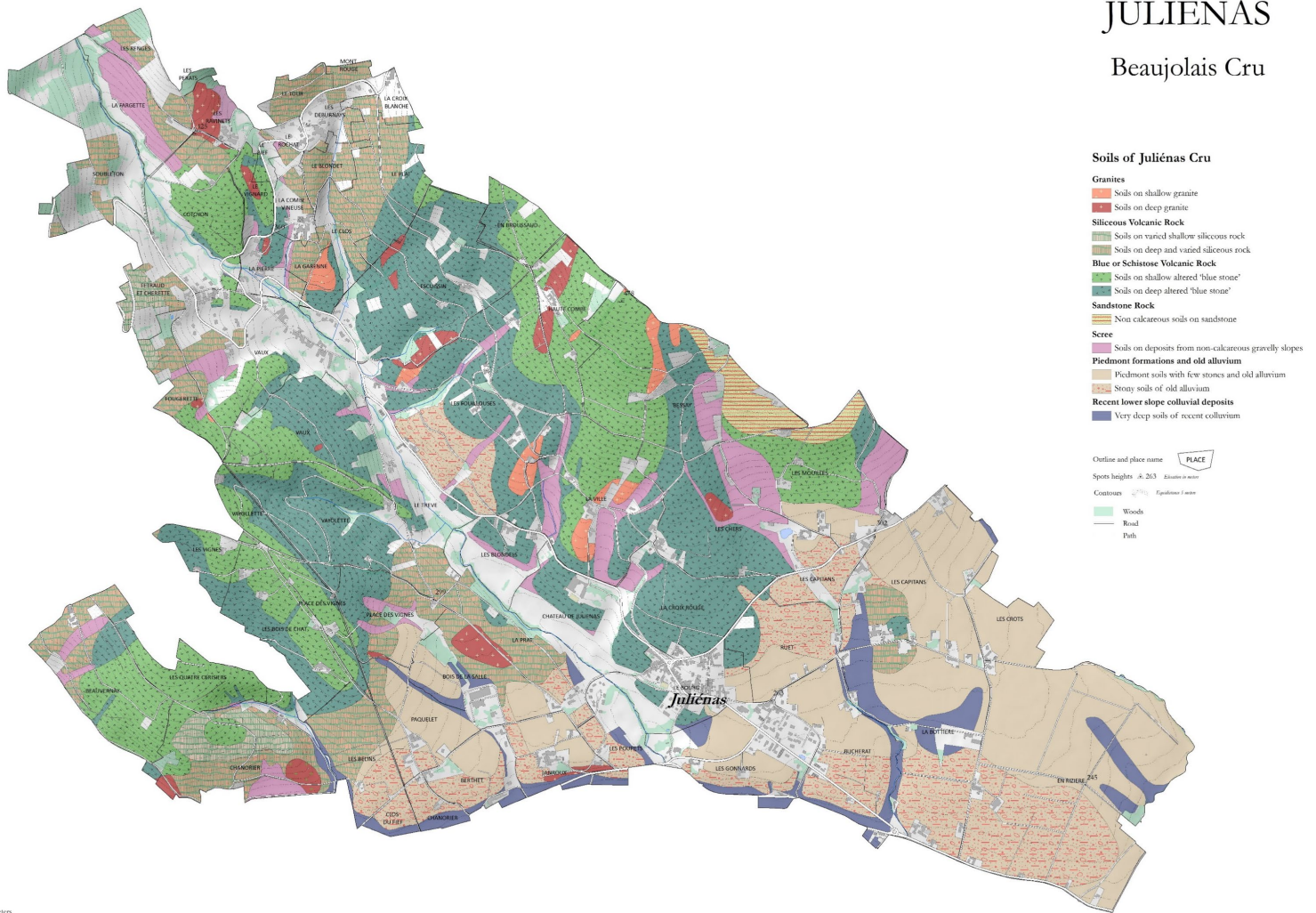
Nicole Descombes Savoye, known as “the Queen of Beaujolais” took over running the winery and vineyards when her parents passed away in 1993 (Nicole’s father, Jean Ernst, was considered one of the great winemakers of the region). Descombes is the first grower that Georges Duboeuf started working with when he started Les Vins Georges Duboeuf in 1968.



- 92 points – James Suckling (v2020)

# Juliéas

- Named after Julius Caesar, these ancient Roman vineyard sites are planted on granite, volcanic and clay soils giving the wines power, structure and terrific aging ability. Floral and fruity, the aromas of strawberry, peach, violet and spicy cinnamon are common. This 18th-century castle is situated right in the heart of AOC Cru Juliéas, in a locality known as Les Capitans. The old vines (over 50 years old) form one single, undivided vineyard of approximately 30 acres. Southeast hillside exposure allows the grapes to attain perfect ripening. A small portion of the wine is aged for 8 months in new French oak, with the rest in stainless steel.
- Chateau des Capitans is owned by the Duboeuf family.





DOMAINES  
&  
CHÂTEAUX

# 2019 CHÂTEAU DES CAPITANS JULIÉNAS



## WINE DATA

### Producer

Château des Capitans

### Country

France

### Region

A.O.C. Beaujolais

### Appellation

Julié纳斯

### Wine Composition

100% Gamay

### Alcohol

14.5 %

### Total Acidity

5.58 G/L

### Residual Sugar

2.2 G/L

### pH

3.58

## DESCRIPTION

This 2019 vintage offers a brilliant garnet color in the glass. Superb aromas of blackberry, blueberry and black cherry with a hint of spice, white pepper and vanilla display on the nose. This is a full-bodied, rich wine with a solid tannic backbone signifying good aging potential.

## WINEMAKER'S NOTES

The remarkable old vines (over 50 years old) form one single, undivided vineyard of approximately 29.7 acres circling the estate and benefit from optimal soil and microclimate conditions. Southeast hillside exposure to the sun allows the grapes to attain perfect ripening before they are harvested. Harvesting of this wine is done manually, in whole bunches and the grapes are de-stemmed. Maceration lasts between 10 to 12 days and fermentation is conducted at temperatures around 30 degrees Celsius. 20% of the wine is aged for 8 months in new French oak, with the rest in stainless steel. Château des Capitans is owned by the Duboeuf family.

## SERVING HINTS

This wine is best served with braised lamb, slow-cooked ribs, chili and aged cheeses.

## INTERESTING FACT

This 18<sup>th</sup>-century castle is situated right in the heart of the AOC Cru Julié纳斯, in a locality known as Les Capitans. Centuries-old cedar trees in the stately gardens stand as tall sentinels of a long, illustrious past. The remarkably old vines form one single, undivided vineyard circling the estate and benefit from optimal soil and microclimate conditions.



- 93 points – James Suckling (v2019)
- 91 points – Wine Enthusiast (v2019)



DOMAINES  
&  
CHÂTEAUX

# 2020 CHÂTEAU DES CAPITANS JULIÉNAS



## WINE DATA

### Producer

Château des Capitans

### Country

France

### Region

A.O.C. Julié纳斯

### Appellation

Julié纳斯

---

### Wine Composition

100% Gamay

### Alcohol

13 %

### Total Acidity

5.58 G/L

### Residual Sugar

1.4 G/L

### pH

3.54

## DESCRIPTION

This wine offers a brilliant garnet color. There are superb aromas of blackberry, blueberry and black cherry with a hint of spice, white pepper and vanilla. Full-bodied and rich, with a solid tannic backbone and good aging potential.

## WINEMAKER'S NOTES

This 18<sup>th</sup> century castle is situated in the heart of AOC Cru Julié纳斯, in a locality known as Les Capitans. Centuries-old cedar trees in the stately gardens stand as tall sentinels of a long, illustrious past. The remarkable old vines (over 50 years old) form one single, undivided vineyard of approximately 29.7 acres (12 hectares) circling the estate and benefitting from optimal soil and microclimate conditions. A Southeast hillside exposure to the sun allows the grapes to attain perfect ripening before they are manually harvested in whole bunches. After destemming, the grapes undergo maceration that lasts between 10 to 12 days. Fermentation is conducted at temperatures around 86° F (30° C). Eighty percent of the wine is aged in stainless-steel vats, and 20 percent in one-year old French Oak Barrels, for 8 months.

## SERVING HINTS

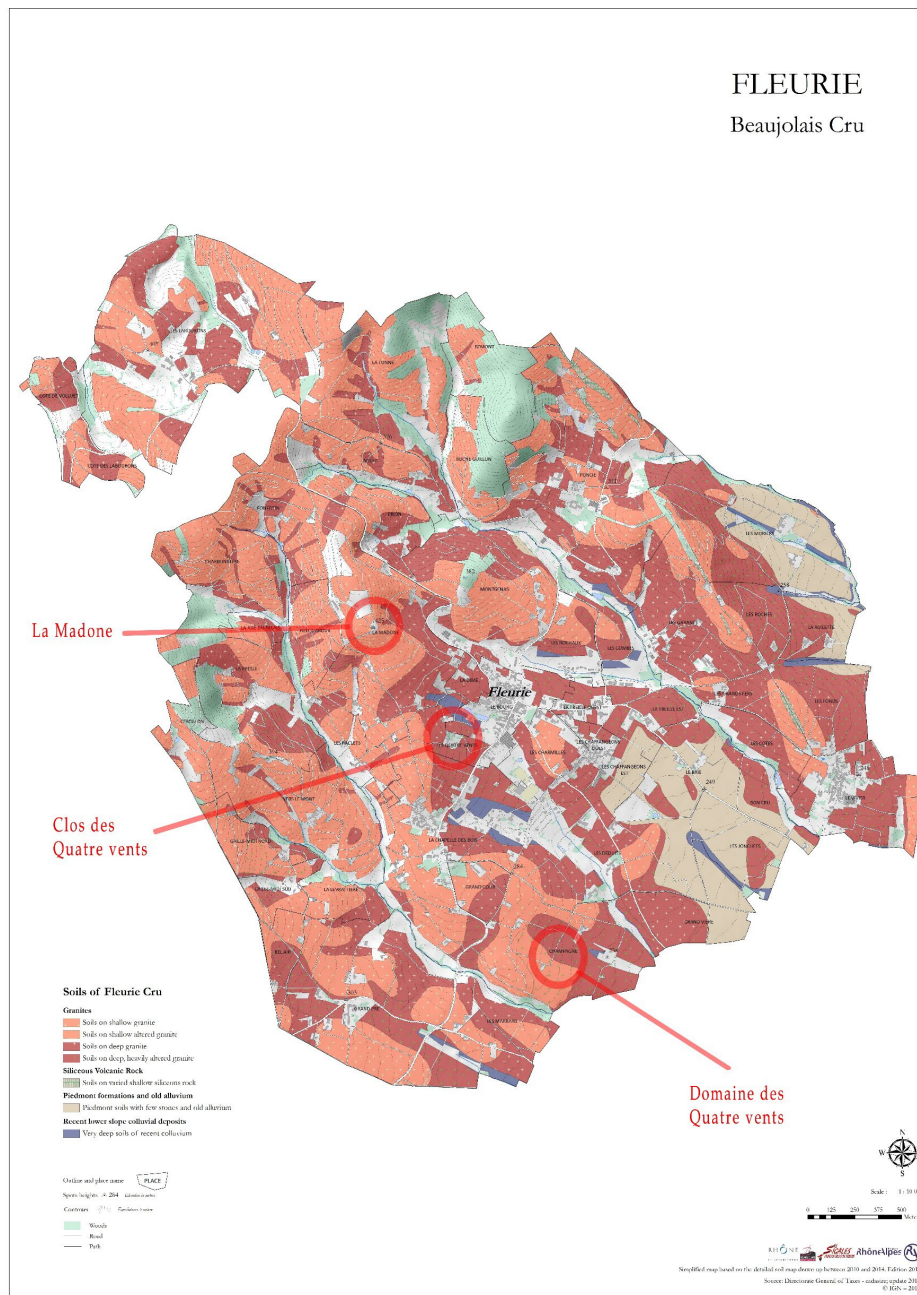
This wine is best served with braised lamb, slow-cooked ribs, chili and aged cheeses.



- 92 points – James Suckling (v2020)

# Fleurie

Dubbed "The Queen of Beaujolais", this region's vineyards are planted at a higher altitude on the steep slopes at the foot of La Madone, towers over the appellation, offering a breath-taking panorama of all the vineyards. The wines are without a doubt more feminine than the other Beaujolais crus, demonstrating a lighter style and highly aromatic with a 'feminine' quality, exhibiting notes of ropes, iris and violet along with ripe red fruits and peach.





DOMAINES  
&  
CHÂTEAUX

2019

## CLOS DES QUATRE VENTS FLEURIE



### WINE DATA

#### Producer

Domaine des Quatre Vents

#### Country

France

#### Region

A.O.C. Beaujolais

#### Appellation

Fleurie

---

#### Wine Composition

100% Gamay

#### Alcohol

14%

#### Total Acidity

4.97 G/L

#### Residual Sugar

2.3 G/L

#### pH

3.67

### DESCRIPTION

The 2019 Clos des Quatre Vents is a brilliant garnet color. Elegant, with fresh aromas of black fruits and black cherry, with floral scents like iris. The nose follows through to the aromatic palate, with the fruit coming to the fore. Balanced and unctuous, with soft tannins.

### WINEMAKER'S NOTES

The south-facing vineyards of the Estate tumble down the hillside to the road leading out of Fleurie. Two winemakers undertake caring for the 29.7-acre property, where most of the vineyards surrounding the house are more than 50 years old and trellised in the traditional Gobelet style. They are planted mostly in the pink granite soil that is the hallmark of the Fleurie Cru. Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless-steel vats. The wine sees no oak.

### SERVING HINTS

This wine is best served with grilled meats, lamb shanks, spicy dishes and aged cheeses.

### INTERESTING FACT

The vineyards and winery have been owned by the Darroze family since the mid-1950s, when it was bought by the father of the current owner.



DOMAINES  
&  
CHÂTEAUX

2020

## CLOS DES QUATRE VENTS FLEURIE

### WINE DATA

#### Producer

Domaine des  
Quatre Vents

#### Country

France

#### Region

A.O.C. Beaujolais

#### Appellation

Fleurie

---

#### Wine Composition

100% Gamay

#### Alcohol

14.5%

#### Total Acidity

6.27 G/L

#### Residual Sugar

2.8 G/L

#### pH

3.40

### DESCRIPTION

This wine has a deep, shiny garnet color. It shows great finesse and elegance with aromas of black fruits, black cherry, floral scents and sweet spicy fragrances. This sumptuous, aromatic palette announces a wine made to be savored. The balance and richness on the palate, and the smoothness of the racy tannins, confirm this profile.

### WINEMAKER'S NOTES

The grapes come from vines over 50 years old that are trained in the Gobelet system. Harvest is conducted manually, in whole bunches, and fermented with indigenous yeasts. Semi-carbonic maceration takes place in stainless steel vats. This wine sees no oak.

### SERVING HINTS

This wine is best served with grilled meats, lamb shanks, spicy dishes and aged cheeses.

### INTERESTING FACT

The vineyards and winery have been owned by the Darroze family since the mid-1950s, when it was bought by the father of the current owner.



- 92 points – James Suckling (v2020)



DOMAINES  
&  
CHÂTEAUX

2019

## DOMAINE DES QUATRE VENTS FLEURIE



### WINE DATA

#### Producer

Domaine des Quatre Vents

#### Country

France

#### Region

A.O.C. Beaujolais

#### Appellation

Fleurie

#### Wine Composition

100% Gamay

#### Alcohol

14.5%

#### Total Acidity

5.12 G/L

#### Residual Sugar

1.4 G/L

#### pH

3.68

## DESCRIPTION

The 2019 Domaine Des Quatre Vents offers a brilliant garnet color. There are delicate aromas of red and black fruits, baking spices, floral notes, and a subtle note of vanilla. Silky tannins and a persistent finish. This Fleurie has great aging potential.

## WINEMAKER'S NOTES

The southeast-facing vineyards of the Estate tumble down the hillside to the road leading out of Fleurie. Two winemakers undertake caring for the 14.8 acre property, where most of the vineyards surrounding the house are more than 50 years old and trellised in the traditional Gobelet style. They are planted mostly in the pink granite soil that is the hallmark of the Fleurie Cru. The average harvest is 425 barrels, which is conducted manually, in whole bunches. Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless-steel vats. 20% of the wine is then aged for 8 months in new French oak.

## SERVING HINTS

This wine is best accompanied with dishes such as grilled red meats, lamb shanks, spicy dishes and aged cheeses.

## INTERESTING FACT

The vineyards and winery have been owned by the Darroze family since the mid-1950s, when it was bought by the father of the current owner. The Dubouef family has had an exclusive agreement with them for many years.



- 97 points – Decanter
- 91 points – Wine Enthusiast





DOMAINES  
&  
CHÂTEAUX

2020

## DOMAINE DES QUATRE VENTS FLEURIE



### WINE DATA

#### Producer

Domaine des Quatre  
Vents

#### Country

France

#### Region

A.O.C. Beaujolais

#### Appellation

Fleurie

#### Wine Composition

100% Gamay

#### Alcohol

14.5%

#### Total Acidity

5.5 G/L

#### Residual Sugar

1.5 G/L

#### pH

3.53

## DESCRIPTION

This sublime 2020 vintage expresses itself with a brilliant deep garnet color. It has aromas of black fruits, freshly picked blackberry and cherry, enhanced with perfumes of sweet spices. The palate evokes a gamay at good maturity while keeping a nice freshness. It shows its finesse and roundness with silky and coated tannins, through to a lingering finish.

## WINEMAKER'S NOTES

The southeast-facing vineyards of the Estate tumble down the hillside to the road leading out of Fleurie. Two winemakers undertake caring for the 14.8 acre property, where most of the vineyards surrounding the house are more than 50 years old and trellised in the traditional Gobelet style. They are planted mostly in the pink granite soil that is the hallmark of the Fleurie Cru. The average harvest is 425 barrels, which is conducted manually, in whole bunches. Semi-carbonic maceration and malolactic fermentation takes place in temperature-controlled stainless-steel vats. 20% of the wine is then aged for 8 months in new French oak.

## SERVING HINTS

This wine is best accompanied with dishes such as grilled red meats, lamb shanks, spicy dishes and aged cheeses.

## INTERESTING FACT

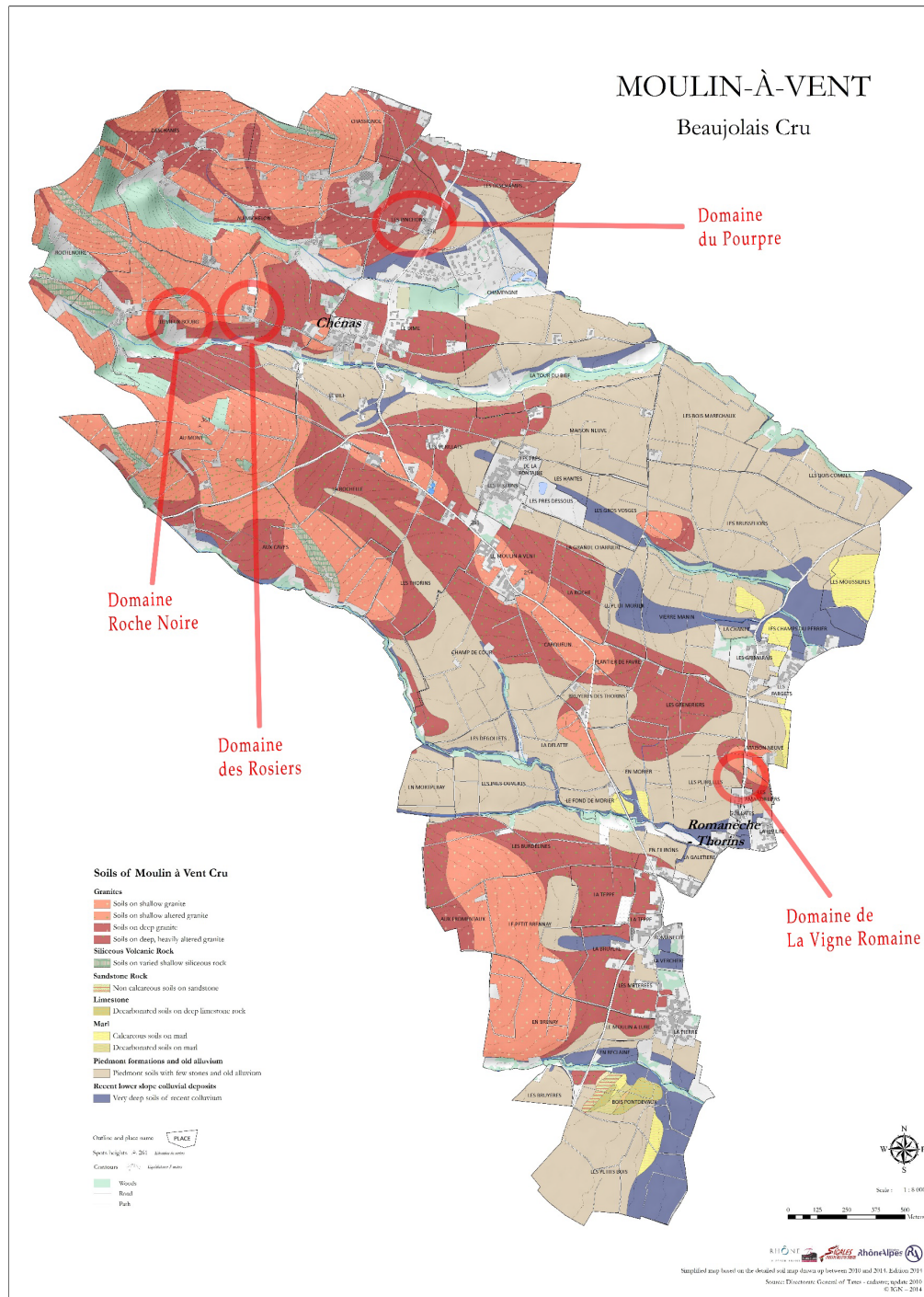
The vineyards and winery have been owned by the Darroze family since the mid-1950s, when it was bought by the father of the current owner. The Dubouef family has had an exclusive agreement with them for many years.



- 92 points – James Suckling (v2020)

# Moulin-à-Vent

Dubbed "The King of Beaujolais", this region's vineyards are grown on decomposed pink granite and soft flaky quartz giving the wines a dark ruby/garnet color, good structure and complexity. These are the most tannic and full-bodied wines of all the Crus. When they're young you'll notice lots of plum, cherry and violet notes, but if you can allow the wine to age up to 10 years you'll be rewarded with more 'Pinot' style - dried fruits, earthy truffles, meat and spice.





DOMAINES  
&  
CHÂTEAUX

2018

## DOMAINE DES ROSIERS MOULIN-À-VENT



### WINE DATA

#### Producer

Domaine des Rosiers

#### Country

France

#### Region

A.O.C. Beaujolais

#### Appellation

Moulin-À-Vent

### Wine Composition

100% Gamay

#### Alcohol

13.5%

#### Total Acidity

5.12 G/L

#### Residual Sugar

1.5 G/L

#### pH

3.67



## DESCRIPTION

This 2018 vintage has a brilliant garnet color. Complex and elegant, with notes of toast, jammy fruits, vanilla and spices – and aromas of faded rose. Full bodied and structured, with firm tannins. Good aging potential.

## WINEMAKER'S NOTES

From a 29.7-acre vineyard with vines over 50 years old. Harvesting of Moulin-À-Vent Domaine des Rosiers is done manually, in whole bunches and the grapes are de-stemmed. Maceration lasts between 10 to 14 days and fermentation is conducted at temperatures between 82 ° to 90° F. It sees 20% 1-year-old French oak barrel aging.

## SERVING HINTS

This wine is best served with foods that boast earthy or spicy flavors. Enjoy it with slow-cooked beef ribs, game, spicy dishes or aged cheeses.

## INTERESTING FACT

Gérard Charvet, owner of the "Rosebush" (rosier in French) Estate, exhibits an incurable passion for both his vineyards and his wines. He is, without a doubt, blessed, cultivating the earth of the prestigious Cru, Moulin-À-Vent. His fore-bearers settled in a village of Chenas over a century ago, and it was their work ethic that drove him to become a hardworking, meticulous winemaker. After the death of his father in 1983, Gérard took over the estate with admirable talent. Although investing in modern and efficient winemaking equipment, he never forgot the value of listening to his elders, where the art of vinification was concerned.

- 94 points – James Suckling (v2018)



DOMAINES  
&  
CHÂTEAUX

2019

## DOMAINE DES ROSIERS MOULIN-À-VENT



### WINE DATA

#### Producer

Domaine des Rosiers

#### Country

France

#### Region

A.O.C. Beaujolais

#### Appellation

Moulin-À-Vent

### Wine Composition

100% Gamay

#### Alcohol

14 %

#### Total Acidity

5.35 G/L

#### Residual Sugar

2.1 G/L

#### pH

3.69

## DESCRIPTION

This 2019 vintage displays a brilliant garnet color in the glass. Complex and elegant, with notes of blackberry, cassis, plum and floral aromas, like faded rose. Full bodied and structured, with firm tannins. Good aging potential.

## WINEMAKER'S NOTES

From a 29.7-acre vineyard with vines over 50 years old. Harvesting of Moulin-À-Vent Domaine des Rosiers is done manually, in whole bunches and the grapes are de-stemmed. Maceration lasts between 10 to 14 days and fermentation is conducted at temperatures between 82 ° to 90° F. 20% of this wine is aged in new French oak barrels.

## SERVING HINTS

This wine is best served with foods that boast earthy or spicy flavors. Enjoy it with slow-cooked beef ribs, game, spicy dishes or aged cheeses.

## INTERESTING FACT

Gérard Charvet, owner of the "Rosebush" (rosier in French) Estate, exhibits an incurable passion for both his vineyards and his wines. He is, without a doubt, blessed, cultivating the earth of the prestigious Cru, Moulin-À-Vent. His fore-bearers settled in a village of Chenas over a century ago, and it was their work ethic that drove him to become a hardworking, meticulous winemaker. After the death of his father in 1983, Gérard took over the estate with admirable talent. Although investing in modern and efficient winemaking equipment, he never forgot the value of listening to his elders, where the art of vinification was concerned.



90  
POINTS



- 93 points – James Suckling (v2019)
- 90 points – Wine Advocate (v2019)



DOMAINES  
&  
CHÂTEAUX

2020

## DOMAINE DES ROSIERS MOULIN-À-VENT



**WINE DATA**  
Producer  
Domaine des Rosiers

Country  
France

Region  
A.O.C. Beaujolais

Appellation  
Moulin-À-Vent

---

Wine Composition

100% Gamay

Alcohol  
13.5%

Total Acidity  
5.65 G/L

Residual Sugar  
2.1 G/L

pH  
3.6



- 92 points – James Suckling (v2020)

### DESCRIPTION

This wine offers a brilliant dark garnet color. It is complex and delicate, with notes of blackberry, cassis, plum and floral aromas like faded rose. Full-bodied and structured, with elegant tannins on the palate. It has good aging potential.

### WINEMAKER'S NOTES

The grapes come from a 29.7-acre, South-facing vineyard, with Goblet-trained vines over 50 years old. The grapes were harvested manually, in whole bunches. After destemming, the grapes undergo carbonic maceration. Malolactic fermentation takes place, followed by 20% of the wine ageing in New French Oak Barrels for nine months, and the rest in stainless steel vats.

### SERVING HINTS

This wine is best served with foods that boast earthy or spicy flavors. Enjoy it with slow-cooked beef ribs, game, spicy dishes or aged cheeses.

### INTERESTING FACT

Gérard Charvet, owner of the "Rosebush" (rosier in French) Estate, exhibits an incurable passion for both his vineyards and his wines. He is, without a doubt, blessed, cultivating the earth of the prestigious Cru, Moulin-À-Vent. His fore-bearers settled in a village of Chenas over a century ago, and it was their work ethic that drove him to become a hardworking, meticulous winemaker. After the death of his father in 1983, Gérard took over the estate with admirable talent. Although investing in modern and efficient winemaking equipment, he never forgot the value of listening to his elders, where the art of vinification was concerned.



DOMAINES  
&  
CHÂTEAUX

2019

## DOMAINE DE LA VIGNE ROMAINE



### WINE DATA

Producer

Domaine de la Vigne Romaine

Country

France

Region

A.O.C. Moulin-A-Vent

Appellation

Moulin-À-Vent

---

Wine Composition

100% Gamay

Alcohol

14.5 %

Residual Sugar

1.2 G/L

pH

3.54

### DESCRIPTION

A brilliant sustained blackberry color. Intense aromas, dominated by dark berries and delicate notes of oak, vanilla and toast. Hearty, full and fleshy, this Moulin-A-Vent reveals good tannic structure with fine, distinctive tannins that suggest excellent aging potential. It finishes long and lingering.

### WINEMAKER'S NOTES

The vines of Moulin-A-Vent Domaine De La Vigne Romaine are planted on "Les Brenays," "En Reclaine," "Les Petits Bois," "la Delatte" and "Les Petits Morier" terroirs. The domain has been run by the Gimaray family for generations. The vines are 40 years old on average, and face south-south-east. The grapes are all hand-picked, undergo 100% Malolactic fermentation and are partly matured in oak casks.

### DESCRIPTION

The domaine is situated in the commune of Romanèche-Thorins (Romanesca), which was the site of one of the first Roman farms in the region. The domaine has been run by the Gimaray family for generations.

### SERVING HINTS

This wine pairs well with roasts and game, in addition to Camembert and aged Gouda cheeses.