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GEORGES DUBOEUF CHÂTEAU DES CAPITANS JULIÉNAS

AOC JULIÉNAS, BEAUJOLAIS, FRANCE

93
POINTS

tastingpanel

BEST OF IMPORTS

"This Cru Beaujolais, made from 100% old vine Gamay, was named after Julius Caesar. From its dark berry aromas to its dry, dusty mouthfeel, the in-between portion of this elegant red is noteworthy. Cherry pith and plum skin leave a dusty trail, with black pepper and dried heather savoriness. Fresh and vibrant, with gentle tannins and fine acidity."



OCTOBER, 2024

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