

GEORGES DUBOEUF FLOWER LABEL BEAUJOLAIS-VILLAGES 2022

GEORGES
DUBOEUF

AOC Beaujolais-Villages, France



TASTING NOTES: This Beaujolais-Village flashes a brilliant garnet color as it displays incomparable fruitiness in the purest expression of Gamay. Intense aromas of black fruits and fragrances of crème de cassis start in the nose and quickly moves down to the full-bodied, round and vinous palate, that benefits from delicate tannins.

VITICULTURE: Harvesting of this wine is done manually, in whole bunches, from vines that are over 50 years old.

VINIFICATION: Maceration lasts from six to eight days and malolactic fermentation is conducted at temperatures between 78.8 F - 82.4 F (26 to 28 degrees Celsius) in stainless steel tanks.

FAMILY: For more than four centuries, the Duboeuf family has been producing wine. Now, Georges Duboeuf is a name that needs no introduction, as he is famous for turning Beaujolais Nouveau into an international phenomenon. He cared a great deal about Beaujolais, and his dedication still resonates today - elevating both the Beaujolais region and Gamay grape to near-cult status.

Georges created Les Vins Georges Duboeuf in September of 1964. This historical date also marked the start of his wine merchant business—selecting, bottling and selling fine French wines from the Beaujolais and Mâconnais regions of Burgundy. Beaujolais Nouveau and the “Flower Label” Villages wines, wines whose labels were hand-drawn by Georges himself, are part of Les Vins Georges Duboeuf. These wines represent enjoying the simple pleasures of life such as gathering with friends and family. The domaines and crus within the portfolio are almost entirely comprised of independent, small, family-owned wineries such as Domaine des Rosiers Moulin-A-Vent and Jean Ernest Descombes Morgon, the latter being the first grower Georges worked with.

Georges’ son Franck now runs the business, keeping Georges’ legacy front and center, with wines that express the terroir with bold character and deep flavor. Franck’s son, Aurélien, has a winemaking role and his nephew, Adrien, is on the business side. Franck’s wife, Anne, is managing the unique “wine-centric” museum, botanical gardens and family-friendly amusement park, Le Hameau Duboeuf.

PRODUCER: Georges Duboeuf

ALCOHOL: 13%

REGION: AOC Beaujolais-Villages

TOTAL ACIDITY: 5.27 G/L

GRAPE(S): 100% Gamay

RESIDUAL SUGAR: 1.8 G/L

SKU: GDBVFL227

pH: 3.66