

**GEORGES
DUBŒUF**

2019
**FLOWER LABEL
BROUILLY**

WINE DATA

Producer
Les Vins Georges
Duboeuf

Country
France

Region
A.O.C. Brouilly

Wine Composition

100% Gamay

Alcohol
13%

Total Acidity
5.12 G/L

Residual Sugar
1.7 G/L

pH
3.66

DESCRIPTION

This Flower Label Brouilly displays a shimmering garnet color. Concentrated aromas of black fruits – especially black cherry and spices. It is medium-bodied and well-structured, with soft tannins and a silky finish.

WINEMAKER'S NOTES

Harvesting of this wine is done manually, in whole bunches, from vines that are over 20 years old. Semi-carbonic maceration lasts from six to eight days and malolactic fermentation is conducted at temperatures between 78.8 and 82.4° F (26 to 28° C) in stainless steel tanks.

SERVING HINTS

A wine that lends itself to all occasions. From the aperitif to the cheese board, this wine works with appetizers and charcuterie -- as well as roasted poultry, pork chops, and eggplant lasagna.

