

GEORGES DUBOEUF ORANGE NOUVEAU 2023

GEORGES
DUBOEUF

South of France



TASTING NOTES: A sumptuous bouquet is revealed on the nose with notes of orange zest, tangerine, yellow peach and blood orange with a delicate hint of quince. The palate is juicy and round, balanced by a beautifully bitter finish and touch of salinity.

VITICULTURE: The plots of grapes are closely monitored and carefully selected to yield perfectly ripened fruit. The bunches are machine-harvested before being deposited into a vat.

VINIFICATION: Traditional maceration, pump-overs and filtration take place in a temperature-controlled environment. The wine is then assembled in a stainless-steel tank to finish fermentation and continue aging.

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 life’s simple pleasures such as gathering with friends and family.

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

REGION: South of France

GRAPE(S): 50% Grenache Blanc, 20% Viognier, 20% Chardonnay,
10% Muscat

ALCOHOL: 12.5%

TOTAL ACIDITY: 3.59 G/L

RESIDUAL SUGAR: <2 G/L

pH: 3.5