GEORGES DUBŒUF

2025

FLEURIE LIEU-DIT LA MADONE

FRANCE

TASTING NOTES

This Fleurie has a brilliant garnet-red color. A fine alliance between floral complexity, fruit intensity and a delicate menthol note. The palate is luminous and full, with juvenile tannins. The touch remains rounded, with a subtly mineral, refreshing finish. Serving temperature: 62°F. Pair with game, red meats, grilled meats, strong cheeses.

©2026 IMPORTED BY WINESELLERS LTD

WINESELLERS EST. LIMITED 1977 SAGER FAMILY SELECTIONS

GEORGES DUBŒUF

2025

FLEURIE LIEU-DIT LA MADONE

FRANCE

TASTING NOTES

This Fleurie has a brilliant garnet-red color. A fine alliance between floral complexity, fruit intensity and a delicate menthol note. The palate is luminous and full, with juvenile tannins. The touch remains rounded, with a subtly mineral, refreshing finish. Serving temperature: 62°F. Pair with game, red meats, grilled meats, strong cheeses.

©2026 IMPORTED BY WINESELLERS LTD

WINESELLERS EST. LIMITED 1977 SAGER FAMILY SELECTIONS

GEORGES DUBŒUF

2025

FLEURIE LIEU-DIT LA MADONE

FRANCE

TASTING NOTES

This Fleurie has a brilliant garnet-red color. A fine alliance between floral complexity, fruit intensity and a delicate menthol note. The palate is luminous and full, with juvenile tannins. The touch remains rounded, with a subtly mineral, refreshing finish. Serving temperature: 62°F. Pair with game, red meats, grilled meats, strong cheeses.

©2026 IMPORTED BY WINESELLERS LTD

WINESELLERS EST. LIMITED 1977 SAGER FAMILY SELECTIONS

GEORGES DUBŒUF

2025

FLEURIE LIEU-DIT LA MADONE

FRANCE

TASTING NOTES

This Fleurie has a brilliant garnet-red color. A fine alliance between floral complexity, fruit intensity and a delicate menthol note. The palate is luminous and full, with juvenile tannins. The touch remains rounded, with a subtly mineral, refreshing finish. Serving temperature: 62°F. Pair with game, red meats, grilled meats, strong cheeses.

©2026 IMPORTED BY WINESELLERS LTD

WINESELLERS EST. LIMITED 1977 SAGER FAMILY SELECTIONS

GEORGES DUBŒUF

2025

FLEURIE LIEU-DIT LA MADONE

FRANCE

TASTING NOTES

This Fleurie has a brilliant garnet-red color. A fine alliance between floral complexity, fruit intensity and a delicate menthol note. The palate is luminous and full, with juvenile tannins. The touch remains rounded, with a subtly mineral, refreshing finish. Serving temperature: 62°F. Pair with game, red meats, grilled meats, strong cheeses.

©2026 IMPORTED BY WINESELLERS LTD

WINESELLERS EST. LIMITED 1977 SAGER FAMILY SELECTIONS

GEORGES DUBŒUF

2025

FLEURIE LIEU-DIT LA MADONE

FRANCE

TASTING NOTES

This Fleurie has a brilliant garnet-red color. A fine alliance between floral complexity, fruit intensity and a delicate menthol note. The palate is luminous and full, with juvenile tannins. The touch remains rounded, with a subtly mineral, refreshing finish. Serving temperature: 62°F. Pair with game, red meats, grilled meats, strong cheeses.

©2026 IMPORTED BY WINESELLERS LTD

WINESELLERS EST. LIMITED 1977 SAGER FAMILY SELECTIONS