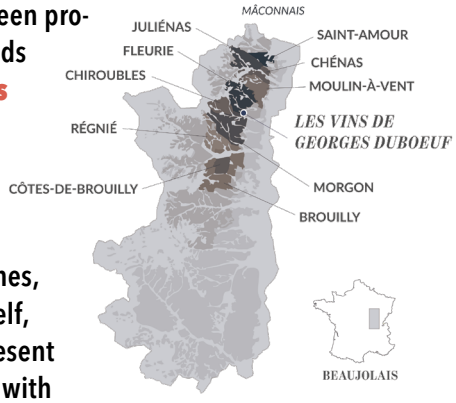
GEORGES DUBŒUF

Domaine de Javernière MORGON 2023

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.
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.



REGION

Morgon AOP

In 1985, Hervé Lacoque settled on this estate, which dates back five generations. It covers four climates in the Morgon appelation: Cote du Py, Mcouds, Charmes and Corcelette.

VINEYARD

Viticulture: Sandy, "decayed rock"

Vinification: Maceration lasts from ten to twelve days and malolactic fermentation taking place in temperature-controlled stainless steel vats (between 82.4 – 89.6°F).

ESTATE

Georges Duboeuf

TASTING NOTES

Brilliant garnet-red color. Intense aromas of blackcurrant, blackberry and kirsch with a lovely freshness. Generous unctuous, warm, with fine, coated tannins and a long finish.

VARIETALS

100% Gamay

Alcohol: 13.5%

UPC: 8 1562902045 8
12pk / 750mL