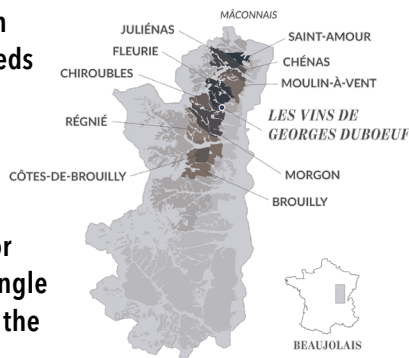


GEORGES
DUBOEUF

DOMAINE DE JAVERNIÈRE MORGON

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 loved the Beaujolais region and wines, and his dedication still resonates today - elevating both the Beaujolais region and Gamay grape to near-cult status. The family passion for fine wine lives today in Duboeuf's top-level bottlings of single domaines, representing the best and most iconic wines of the Beaujolais and Maconnais regions.



DOMAINE

Domaine de Javernière is located in the renowned Morgon appellation and goes back 5 generations. In 1985, Hervé Lacoque took over the estate, crafting expressive, terroir-driven Morgon wines. The domaine has partnered with Georges Duboeuf for 35 years, building a relationship rooted in quality and tradition.



VINEYARD

Viticulture: The 26-acre (10.6 hectare) estate is planted on sandy, decomposed granite and weathered rock soils, which provide excellent drainage and contribute to the concentration and complexity characteristic of the Morgon wines.



Winemaking: Produced using traditional semi-carbonic maceration the wine ferments at 82–90°F (28–32°C) with approximately 8–10 day maceration. It is aged in concrete tanks to preserve freshness and fruit purity.



TASTING
NOTES

A brilliant garnet color. This Morgon reveals intense aromas of jammy dark berries with hints of kirsch and spices. Fresh and clean on the palate, this is a powerful, full-bodied, well-structured wine with firm tannins.

Alcohol: 13.5%



REGION

Morgon AOP



VARIETALS

100% Gamay



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