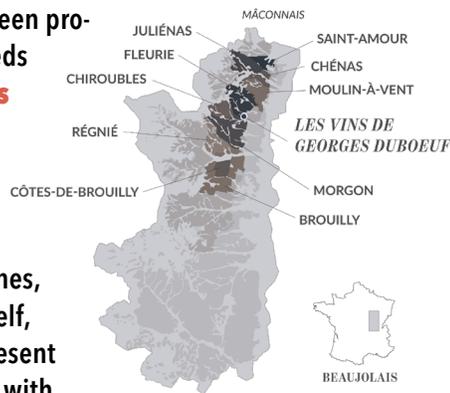


GEORGES
DUBOEUF

JEAN-ERNEST DESCOMBES MORGON 2022

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

Jean-Ernest Descombes was a very popular figure in the Beaujolais, a jolly character, always ready for a celebration. An outstanding wine-grower, Jean-Ernest was also a gifted winemaker. Three quarters of the Descombes vines were over 50 years old and planted in the best 'terroirs.'



VINEYARD

Viticulture: Soil composed of granite and decomposed schist.

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

This is a great, harmonious Morgon, with scents of blackcurrant, plum, violet and old-fashioned rose. The whole gently coats the palate, revealing successive waves of fresh red fruit, especially cherry. This is a tender, beautifully mature wine.



VARIETALS

100% Gamay



Alcohol: 13.5%

