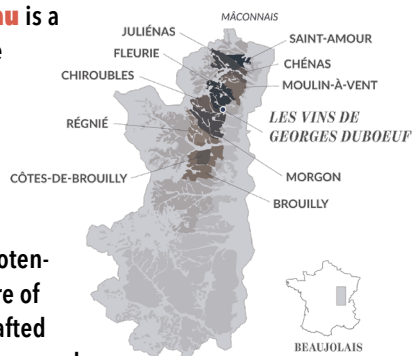




BEAUJOLAIS-VILLAGE NOUVEAU 2026

More than simply the first wine of the vintage, **Beaujolais Nouveau** is a unique expression of the wine world. Produced exclusively from the Gamay grape, it is released simultaneously around the globe *every third Thursday of November*, making it the only wine whose arrival is celebrated as an international event. Today, it represents approximately 25% of the Beaujolais region's total production and remains one of France's most iconic wine traditions. The purpose of Beaujolais Nouveau is not to showcase complexity or long ageing potential. Instead, it celebrates the joy of the new harvest and the pleasure of sharing a glass with friends. Fresh, vibrant and fruit-forward, it is crafted to be enjoyed young, bringing people together in a festive atmosphere and reminding us that wine is, above all, about conviviality.

For more than four centuries, the Dubœuf family has been producing wine. Now, Georges Dubœuf 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.



REGION

Beaujolais, France



ESTATE

Georges Dubœuf



VARIETALS

100% Gamay



VINEYARD

Viticulture: Beaujolais-Villages Nouveau is considered to be a fuller-bodied alternative to Beaujolais Nouveau. It is a more complex wine for Beaujolais connoisseurs looking for a singular expression of "primeur" Gamay. The grapes are sourced from the same 38 Villages of the Beaujolais-Villages AOC, where there is more granite and schist in the terroir,



TASTING NOTES

compared to Beaujolais AOC. A difference in altitude and latitude influences the style of the wine. The average age of the vines are 50 years old, and they were trained in the Goblet Trellis System.

Winemaking: Traditional semi-carbonic maceration lasted four to six days, and was followed by malolactic fermentation in stainless steel tanks, at temperatures between 66–68° F.

Very fruity, with intense aromas of dark berries, cherries, and flower petals. There is pure and enveloping fruit on the palate, with great finesse. A silky Gamay with a flavor that is broader, rather than long.



GEORGES
DUBŒUF



UPC: 8 15629 02802 7
12pk / 750mL