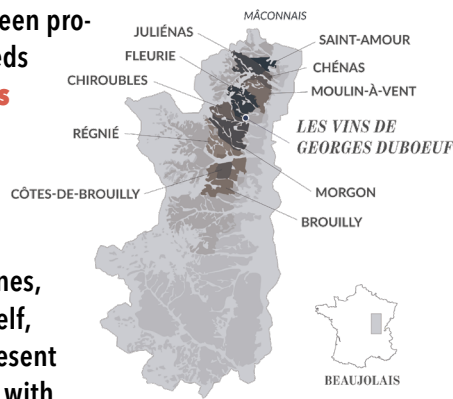


GEORGES  
DUBŒUF



# BROUILLY 2024

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 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 Dubœuf. These wines represent enjoying the simple pleasures of life such as gathering with friends and family.



REGION

## AOP Brouilly

*Brouilly, the most southerly of the Beaujolais crus, also turns out to be the most exuberant: an indisputable example of (nearly) human geography! It is also the biggest cru in terms of volume and the most extensive. Its vines form a cordon around the base of the impressive Mont Brouilly, stretching over the six communes of Odenas, Quincié, Cercié, Saint Lager, Charentay and Saint Etienne la Varenne.*



VINEYARD

**Viticulture:** Granit and schist, poor, dry soil.

**Vinification:** Malolactic fermentation taking place in temperature-controlled stainless steel vats (between 82.4 - 86°F).



TASTING NOTES

This Brouilly, with its intense crimson color, releases powerful, harmonious red berry aromas mixed with floral expressions (violets). The wine totally fills the mouth with its rich, full, lively substance and reveals a good balance with its fruity aromas and good tannin structure. You can appreciate it from the first year, but it may be laid down for two or three years. Serving temperature: 59 - 63°F. Pair with roast poultry, duck filet, red meats, cheese.



ESTATE

## Georges Dubœuf



VARIETALS

## 100% Gamay



**Alcohol:** 13.5%



UPC: 8 1562902004 5  
12pk / 750mL