

GEORGES
DUBOEUF

DOMAINE DE JAVERNIÈRE MORGON CÔTE DU PY 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 appellation: Cote du Py, Mcouds, Charmes and Corcelette. Côte du Py is a hill of eruptive origin: a local peculiarity that sits at the heart of the Morgon appellation.



VINEYARD

Viticulture: Its deep, well-drained soil provides ideal conditions for Gamay grapes to ripen and flourish.

Vinification: Maceration lasts from ten to twelve days and malolactic fermentation taking place in temperature-controlled stainless steel vats (between 82.4 - 86°F).

A bright blueberry color. A charming cuvée with aromas of black cherry marmalade embellished with notes of white pepper. Powerful, rich, fleshy, and heady, with solid tannins and a persistent length. It has a lot of character without lacking elegance!



ESTATE

Georges Duboeuf



VARIETALS

100% Gamay



TASTING NOTES



Alcohol: 13%



UPC: 8 1562902046 5
12pk / 750mL