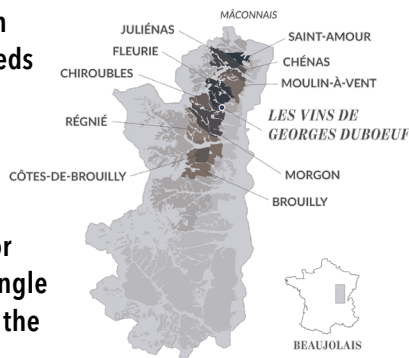


GEORGES
DUBOEUF

DOMAINE DE JAVERNIÈRE MORGON CÔTE DU PY

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.



REGION

Morgon Côte Du Py



VARIETALS

100% Gamay



VINEYARD

Viticulture: The 8.4 acre (3.4 hectare) vineyard sits at an elevation of 985 feet (300 meters) and is planted on weathered shale soils rich in iron oxide, within the most renowned of Morgon's lieu-dit, Côte du Py. This volcanic hill is



TASTING
NOTES

characterized by deep, well-drained soils that provide ideal conditions for Gamay to achieve optimal ripeness, concentration, and complexity.

Winemaking: Produced using traditional semi-carbonic maceration the wine ferments at 82-90°F (28-32°C) with approximately a 10-12 day maceration. It is aged in concrete tanks to preserve freshness and fruit purity.

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

Alcohol: 13%



UPC: 8 1562902046 5
12pk / 750mL

