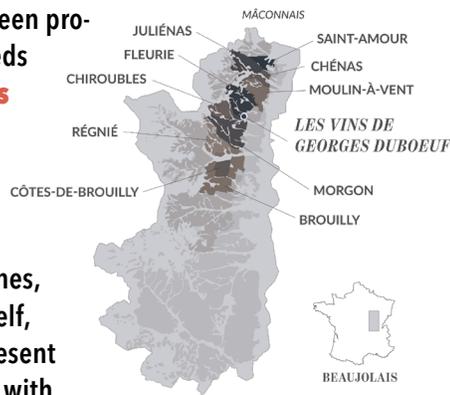


GEORGES  
DUBOEUF

# JEAN-ERNEST DESCOMBES 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

*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%



UPC: 8 15629 02047 2  
12pk / 750mL