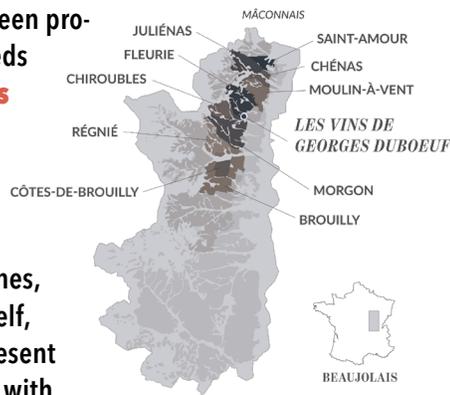


GEORGES
DUBŒUF

MORGON 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**

Morgon is without doubt the most typical of the ten Beaujolais Crus, or at least the easiest to identify at a tasting. It takes its name from a hamlet whose wine fame made it take on that of the village of Villié, to the extent that the latter is close to being forgotten.

ESTATE **Georges Dubœuf**

VARIETALS **100% Gamay**

Alcohol: 14%



VINEYARD



TASTING NOTES

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 - 84.4°F).

A deep garnet color, marked by intense pepper notes and red berry, peach and plum aromas, with a hint of undergrowth and smoke. This Morgon reveals its power from the outset. Well-balanced, it fills the mouth with a pleasant sensation of well-structured flesh and mellow tannins coated with fruit aromas.

