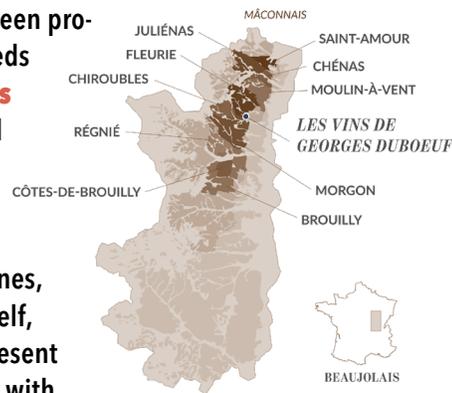


GEORGES
DUBŒUF

MORGON

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



ESTATE

Georges Dubœuf



VARIETALS

100% Gamay



Alcohol: 14%

Total Acidity: 4.75 G/L

Residual Sugar: 7.5 G/L

pH: 3.69



VINEYARD

Viticulture: Soil composed of granit and decomposed schist. The grapes come from vineyards that are over.

Vinification: 100% Malolactic fermentation taking place in temperature-controlled stainless steel vats (between 82.4 - 89.6°F).



TASTING NOTES

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.

