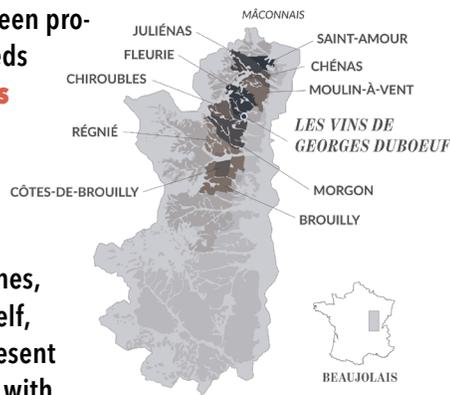


GEORGES
DUBŒUF

SAINT-AMOUR 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 **Saint-Amour AOP**
It must be said that this, the most northerly Cru, has a name that is gentle on both the ear and the heart. It is the wine of poets and lovers. If it didn't exist, life would hold less charm.

VITICULTURE: The most northerly Cru. Granitic and clayey-siliceous soil.

VINEYARD
VINIFICATION: Maceration lasts from eight to twelve days and malolactic fermentation is conducted at temperatures between 77-86°F.

ESTATE **Georges Duboeuf**

TASTING NOTES
You don't have to wait until Saint Valentine's Day to enjoy a bottle of Saint-Amour. This is a rich, powerful, chewy wine with mellow tannins: one to lay down. It will go beautifully with a leg of lamb and attract compliments from your guests.

VARIETALS **100% Gamay**

Alcohol: 14%



UPC: 8 1562902798 3
12pk / 750mL