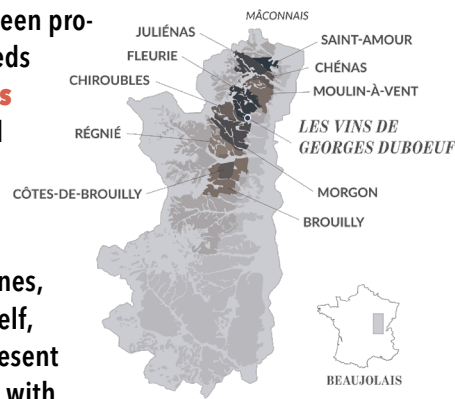


GEORGES
DUBOEUF

SAUVIGNON 2024

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 **Pays d'Oc Blanc-IGP**
Wildflowers, like the daisy on the label, bloom in the fields and vineyards of the Pays d'Oc region that lies between lush mountains and the deep blue Mediterranean sea. The Pays d'Oc region benefits from a climate that is ideal for growing grapes.



VINEYARD

Viticulture: Clay-limestone and shale soil.

Vinification: Malolactic fermentation partly depending on the vintage. Fermentation temperature at 64.4-68°F. Maceration time: pressurage direct.

Shiny pale gold color. The subtlety of the nose envelops us in floral scents, blackcurrant buds, enhanced by exotic fruit aromas. This olfactory bouquet persists in the mouth. The vivacity is marked bringing freshness with lime flavors in the finish. Serve at 50-52°F. Pair with appetizers, cured salmon toasts, lobster, poultry, cheese.



ESTATE

Georges Duboeuf



TASTING NOTES



VARIETALS

100% Sauvignon



Alcohol: 12%



UPC: 8 1562902833 1
12pk / 750mL