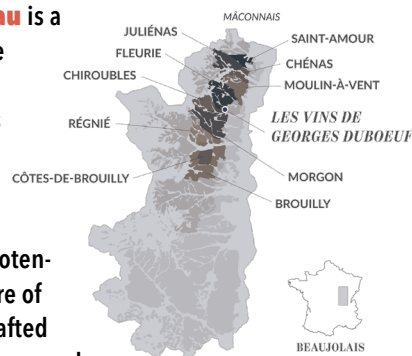


GEORGES
DUBOEUF

BEAUJOLAIS NOUVEAU ROSÉ 2026

More than simply the first wine of the vintage, **Beaujolais Nouveau** is a unique expression of the wine world. Produced exclusively from the Gamay grape, it is released simultaneously around the globe every third Thursday of November, making it the only wine whose arrival is celebrated as an international event. Today, it represents approximately 25% of the Beaujolais region's total production and remains one of France's most iconic wine traditions. The purpose of Beaujolais Nouveau is not to showcase complexity or long ageing potential. Instead, it celebrates the joy of the new harvest and the pleasure of sharing a glass with friends. Fresh, vibrant and fruit-forward, it is crafted to be enjoyed young, bringing people together in a festive atmosphere and reminding us that wine is, above all, about conviviality.

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 loved the Beaujolais region and wines, and his dedication still resonates today - elevating both the Beaujolais region and Gamay grape to near-cult status.



REGION

Beaujolais, France



ESTATE

Georges Duboeuf



VARIETALS

100% Gamay



VINEYARD

Viticulture: The grapes for the Nouveau Rosé are sourced from the southern part of the Beaujolais region, which is a patchwork of terroir ranging from sand, clay and limestone to granite and schist. A difference in altitude and latitude influence the style of wine. The average age of the Gamay vines are 20 years old.



TASTING
NOTES

Winemaking: This Rosé did not spend any time on lees and underwent juice racking. Traditional semi-carbonic maceration took place over eight days, followed by malolactic fermentation in stainless steel tanks, at temperatures between 66-68° F.

The wine offers intense aromas of fresh fruit, redcurrant, pink grapefruit and white peach, with a splendid finish of citrus zest.

