

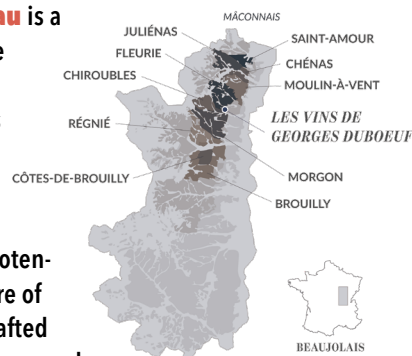
GEORGES
DUBOEUF



VIN DE FRANCE ORANGE NOUVEAU 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

South of France



ESTATE

Georges Duboeuf



VARIETALS

**50% Grenache Blanc,
20% Viognier,
10% Muscat**



TASTING
NOTES

Winemaking: Traditional maceration, pump-overs and filtration take place in a temperature-controlled environment. The wine is then assembled in a stainless-steel tank to finish fermentation and continue aging.

A sumptuous bouquet is revealed on the nose with notes of orange zest, tangerine, yellow peach and blood orange with a delicate hint of quince. The palate is juicy and round, balanced by a slightly tannic finish with touch of salinity.



VINEYARD

Viticulture: The plots of grapes are closely monitored and carefully selected to yield perfectly ripened fruit.

