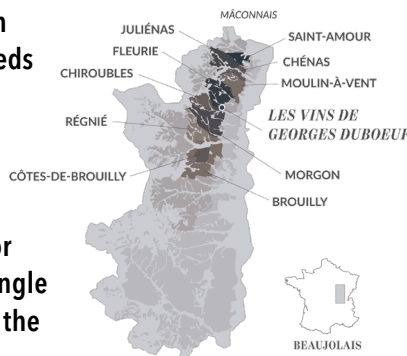


GEORGES
DUBOEUF

CHATEAU D'OUILLY BEAUJOLAIS 2026

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. The family passion for fine wine lives today in Duboeuf's top-level bottlings of single domaines, representing the best and most iconic wines of the Beaujolais and Maconnais regions.



Chateau D'Ouille

Created in 1953 by Marcel PIGNARD, the estate, located in the commune of Arnas, at the gates of Villefranche sur Saône, is managed by his three sons: Guy, Jean-Claude and Eric.



Winemaking: The grapes are harvested at optimal maturity in an early sector, and vinified in a completely renovated vat room: pneumatic press and thermo-regulated vats. Fermentation temperature: 77-86°F. 100% malolactic fermentation. Aged in stainless steel tanks.



Beaujolais AOP



TASTING
NOTES

Deep ruby color. Very aromatic nose and mouth with notes of small red fruits. Very pleasant to drink, with a beautiful harmony. Serve at 54-57°F and pair with charcuterie, red meat, goat cheese.



100% Gamay

VARIETALS

Alcohol: 12.5%



Viticulture:

Clay & limestone soil. Careful and rigorous management of the vineyard. Very good control of the yields carried out on the plots: work and green harvest.



UPC: 8 1562902818 8
12pk / 750mL