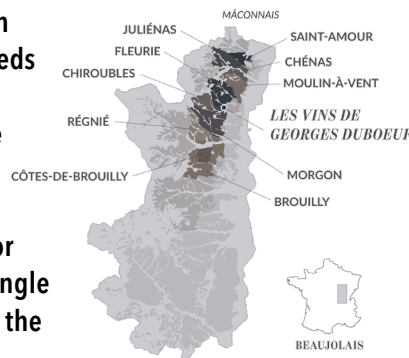


GEORGES
DUBOEUF



DOMAINES DES 3 VALLONS BEAUJOLAIS-VILLAGES 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.



DOMAINE

Domaines des 3 Vallons

The work of the vine is a story of family for the Carret. Michel and his son Jérôme are respectively the 3d and the 4th generation at the Domaine des Trois Vallons.



REGION

BEAUJOLAIS-VILLAGES AOP



TASTING
NOTES



VARIETALS

100% Gamay



VINEYARD

Viticulture:

Granite & sandy soil.

The average age of the vines is 45 years.

The whole vineyard is grown with the "Gobelet" method, on wires (for the vines aged 30 years) or free (for older vines).

The vineyard is very hilly, with slopes from 10 % to 30 %. The average yield is 50 hl/ hectare. Grape picking is manual.

Winemaking: The vat-room has been completely renovated, with temperature-controlled stainless steel tanks and conveyors to put the grapes into the vats. Hot maceration is used for the winemaking of 90% of the grapes. Fermenting time is generally 2 days for primeurs wines and 4-5 days for wines for ageing. The other 10 % are vinified with a traditional method, in this case fermenting time is 7 to 8 days. Fermentation temperature: 78.8-82.4°F. 100% malolactic fermentation. Aged in stainless steel tanks.

Michel and Jérôme Carret are anxious to respect the integrity of the grapes, from the vine to the vat. They produce fruity, fleshy and round wines : very harmonious Beaujolais-Villages. Serve at 55-57°F and pair with delicatessen, white meat, barbecue.

Alcohol: 12.5%

