

GEORGES DUBOEU F

2009 Morgon
Belles Grives

89-90 points

“The 2009 Morgon Belles Grives – representing as usual a second Duboeuf blend (beyond their “selection” flower label) from across several of this appellation’s sub-regions, and tasted from tank – smells of strawberry and cherry preserves with hints of raw beef. Infectiously juicy and bright, it finishes invigoratingly and saliva-inducing with tart berry skin and salt, yet an undertone of meatiness also persists that is apt to become more prominent as the wine evolves, which it ought to do nicely for 3-4 years.”

Robert Parker
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David Childnecht / #190, August 2010

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