

GEORGES  
DUBOEU

# BEAUJOLAIS NOUVEAU

**CELEBRATE THE ART OF  
BEAUJOLAIS NOUVEAU WITH OUR  
MOST VIBRANT HARVEST YET.**

Every year on the third Thursday of November, enjoy the new harvest and the first wine of the year!

Grape  
100% Gamay

#### Tasting Notes

Deep, radiant ruby color. Intensely perfumed nose, offering a whirl of richly concentrated jam-like fruits. Refreshing, fruity and perfectly balanced on the palate.

#### Food Pairing

Grilled chicken, Beef ribs, Charcuterie, Omelet, etc.

#### Serving Temperature

Serve slightly cool 52°

#### Vintage Notes

"From this sunshine, the grapes were splendid, a beautiful deep black, each grape small, perfectly ripe with a nice thick skin, sweet and dense: everything required to succeed and become an exceptional vintage!"

-Georges Duboeuf (September 21st 2011)



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