



## TECHNICAL DATA

**Alcohol**  
12.5%

**Blend**  
100% Gamay

## FOOD PAIRINGS

### — Foods —

Red & White Meats  
Grilled Meat  
Assorted Cheeses

### — Serving Temperature —

Serve at 50°F

GEORGES  
DUBŒUF

# CHATEAU DE PLANTIGNY

BEAUJOLAIS-VILLAGES

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. BEAUJOLAIS-VILLAGES**  
**Prior to the 16<sup>th</sup> century**  
**Gamay**  
**1115 feet**  
**35 acres**  
**Sand, Clay and Loam**

## BACKGROUND AND CHARACTER

The first source that mentions the old Fortress Platigny is an act dating from 1339. From 1574, the property has been handed down in the same family, often through the female line. In October of 1793 the estate was looted while occupied by Barthelemy Ferrus, ancestor of the current owner, for having participated in the revolt against the Lyonnaise Jacobins.

The area is cultivated by a father-son team composed of Jean-Claude and Christophe Hugues. The Cotton family, proprietors of the estate, have entrusted the vinification of their grapes to the cooperative of St. Julien. The cellar master brings all of his expertise and dedication to the development of this wine, ensuring that it is fruity and charming.

## WINE MAKING

TEMPERATURE OF FERMENTATION — 86°F  
MALOLACTIC FERMENTATION — 100%  
LENGTH OF MACERATION — 6 to 7 days  
TANK AGEING — No

## TASTING NOTES

Very pretty aromas of red fruits, such as strawberry and cherry. The mouth of the wine is round, supple, smooth and decadent. The tannins in the wine are very fine and provide elegant structure, harmony and balance.



STYLE & SUBSTANCE™  
PRODUCT OF FRANCE

LES VINS GEORGES DUBŒUF - ROMANÈCHE-THORINS - FRANCE  
TEL: 33(0) 3 85 35 34 20 - FAX: 33(0) 3 85 35 34 25  
E-MAIL: MESSAGE@DUBOEUF.COM

©2009 Imported by W.J. Deutsch & Sons, Ltd. Harrison, NY 10604  
wjdeutsch.com **Please Drink Responsibly**