



TECHNICAL DATA

Alcohol
12.5%

Blend
100% Gamay

FOOD PAIRINGS

— **Foods** —
Charcuterie
Grilled Meats
Assorted Cheeses

**GEORGES
DUBŒUF**

CHATEAU DES VIERRES

BEAUJOLAIS-VILLAGES

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. BEAUJOLAIS-VILLAGES
Prior to 1865
Gamay
1115 feet
35 acres
Sand

BACKGROUND AND CHARACTER

After the death of his father, Paul Devanit, a very talented textile designer, Francis Devanit took over the management of this estate. The chateau on this estate was built in 1865 in the Napoleon III style by Francis' great grandfather. Solid and stylish, the Chateau des Vierres overlooks the Ardières Valley, and is situated on one of the best Lantignié slopes.

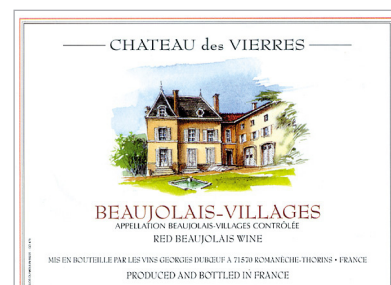
The vines are cultivated with great care by Jean-Marc Branch and his wife. The vinified wines are entrusted to the cooperative cellar in Quincié. The cellar Master, Jean Luc Chagny applies his full attention and expertise to the development of the wines of Chateau des Vierres, producing wines that are complete, racy and full of elegance.

WINE MAKING

TEMPERATURE OF FERMENTATION — 86°F
MALOLACTIC FERMENTATION — 100%
LENGTH OF MACERATION — 8 days
TANK AGEING — No

TASTING NOTES

This wine has a beautiful deep ruby color. It is silky, full and velvety. The palate is very pleasant, with notes of fruit. A wine with great distinction, it leaves a harmonious flavor in the mouth.



STYLE & SUBSTANCE™
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