



## TECHNICAL DATA

**Alcohol**  
12.9%

**Blend**  
100% Gamay

— **Serving Temperature** —  
Serve Slightly Cool  
52°F

**GEORGES  
DUBŒUF**

# CHÂTEAU DE BUFFAVENT

BEAUJOLAIS

## PROFILE

APPELLATION	<b>A.O.C. BEAUJOLAIS</b>
DATE AOC STATUS	<b>1966</b>
SINGLE VARIETAL	<b>Gamay</b>
VINEYARD ALTITUDE	<b>1000 feet</b>
SURFACE AREA	<b>32 acres</b>
SOIL	<b>Clay and Limestone</b>

## BACKGROUND AND CHARACTER

This 17th century castle was modified and rebuilt in 1836. Owned by the Truchot family since 1705, it is currently owned and managed by the fifth generation of the family, Hervé and Jean-Jacques Truchot. The wine making facilities, which are semi subterranean, allow for the tanks to be filled by gravity, and were renovated in 1978. One either side of the “Cuvage”, beautiful vaulted cellars allow for the ageing of the wine after fermentation.

The vineyards themselves are situated around the castle on a very windy plateau at the top of a hill, which gives rise to the name of the chateau, meaning “gusts of wind.”

The average age of the vines, the first of which were planted in 1896, allows for relatively high yields per acre of land, with an average yield of 5000 liters per 2½ acres.

In 1970, winemaker Jean-Paul Billandon succeeded his father, who had overseen Château de Buffavent since 1944. In 1985, Jean-Paul was joined by his brother.

The entire produce of the chateau is sold exclusively to Georges Duboeuf.

## WINE MAKING

TEMPERATURE OF FERMENTATION — 77°F to 86°F  
MALOLACTIC FERMENTATION — 100%  
LENGTH OF MACERATION — 6 to 7 days  
BARREL FERMENTATION — 2 months

## TASTING NOTES

The wines from this domaine are fresh, fun, and easy to drink. They have a powerful nose of red fruits dominated by gooseberry.



**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**