



TECHNICAL DATA

Alcohol
12.5%

Blend
100% Gamay

FOOD PAIRINGS

— **Foods** —
Charcuterie
Grilled Meats
Goats Cheese

— **Serving Temperature** —
Serve Cool
60°F

**GEORGES
DUBŒUF**

DOMAINE PIGNARD

BEAUJOLAIS

PROFILE

APPELLATION	A.O.C. BEAUJOLAIS
DATE AOC STATUS	1953
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	820 feet
SURFACE AREA	32 acres
SOIL	Clay and Limestone

BACKGROUND AND CHARACTER

Created in 1953 by Marcel Pignard, the estate is now run by his three sons, Guy, Jean-Claude, and Eric. This beautiful vineyard is located at the gates of the old town of Arnas Villefranche S/S.

The nature of the vines ensures that they are resilient and rigorous. The vines also produce a high yield per acre of planted land. The fruit is picked at optimum ripeness early in the day, and transported to the winery. They are then pressed using a pneumatic press and stored in thermo regulated tanks.

WINE MAKING

TEMPERATURE OF FERMENTATION — 77°F to 86°F
MALOLACTIC FERMENTATION — 100%
LENGTH OF MACERATION — 5 to 6 days
BARREL FERMENTATION — No barrel fermentation

TASTING NOTES

This Beaujolais has a deep ruby color. The nose is very aromatic and fruity, with notes of small, red berry, fruits. There is good aromatic intensity on the palate, dominated by red fruit. The wine is harmonious and very pleasant to drink.



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**