



TECHNICAL DATA

Total Acidity
3.45 g / 750 mL

pH
3.61

Alcohol
12.4%

Residual Sugar
1.3 g / 750 mL

Blend
100% Gamay

FOOD PAIRINGS

— Foods —

Salad Nicoise
Pasta Salads
Hamburgers
Barbecue

— **Serving Temperature** —
Chilled!!!!

GEORGES
DUBŒUF

BEAUJOLAIS

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. BEAUJOLAIS
September 1937
Gamay
800 to 1,300 feet
25,000 acres
Alluvial with limestone

BACKGROUND AND CHARACTER

The world-famous Beaujolais can be considered the alpha of all the wines produced in the area of the same name. The vineyard is located between the village of Saint-Amour at its northern end and reaching as far south as the outskirts of Lyon, France's second largest city. It is said that Beaujolais is the third "river" which flows down to Lyon, along with the Rhône and Saône, due to its immense popularity with that city's population. Beaujolais owes its name to the feudal Sires of Beaujeu who established their stronghold there in the Middle Ages. The first lord of Beaujeu can be traced back to around 950 A.D. The best-known red wine in the entire world has become something of an international star, and also a symbol. With its delicious, tangy fruit character and casual style, it is like an old friend who comes back for a visit — the wine of easy friendship and good times. On its native land, it is viewed as the wine of hospitality, generously shared by the hardworking, fun loving growers with their neighbors and guests. This is perhaps the wine that best exemplifies uncomplicated charm, and it is impossible to duplicate anywhere else. It is only in the heart of its native area of production that true Beaujolais gives the full measure of Gamay at its natural best.

WINE MAKING

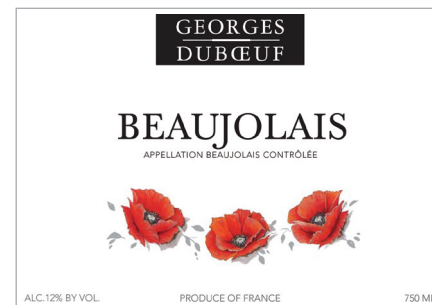
HARVESTING — Manual only, whole bunches unstemmed
TEMPERATURE OF FERMENTATION — 25 to 28°C (77 to 83°F)
LENGTH OF MACERATION — Short, 4 to 6 days
YEASTS — Indigenous

TASTING NOTES

The typically light, cherry red color of this Beaujolais is radiant and bright. Both the nose and mouth offer fresh summer fruit character, reminiscent of red currant, raspberry and strawberry.

VINTAGE NOTES

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.



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