

GEORGES
DUBŒUF

DOMAINE DE GRAND CROIX

BROUILLY

WINE MAKING

TEMPERATURE OF FERMENTATION – 86°F to 89°F

MALOLACTIC FERMENTATION – 100%

LENGTH OF MACERATION – 7 days

TANK AGEING – No

TASTING NOTES

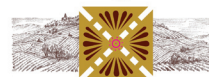
When young, this wine has characteristics of red fruits, such as strawberries and raspberries, as well as a hint of cassis. This wine is supple and complex on the palate, and has an appealing aromatic richness. Drink in the next 2-3 years.

TECHNICAL DATA

Alcohol
12.5%

Blend
100% Gamay

Domaine de Grand Croix



BROUILLY
APPELLATION BROUILLY CONTRÔLÉE
RED BEAUJOLAIS WINE

SÉLECTIONNÉ ET MIS EN BOUTEILLE PAR
GEORGES DUBŒUF
A. F. 71570 ROMANÈCHE-THORINS - FRANCE

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wjdeutsch.com **Please Drink Responsibly**