



**GEORGES
DUBŒUF**

CHATEAU DES DARROUX

CHÉNAS

PROFILE

APPELLATION	A.O.C. CHÉNAS
DATE AOC STATUS	1984
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	820 feet
SURFACE AREA	7 acres
SOIL	Sandy

BACKGROUND AND CHARACTER

The vines on this property have been in place for a long period of time. The Ursuline nuns from Mâcon owned a small farm here, which was sold to the National Revolution.

Joseph Colovray began to manage the estate in 1984. Today, his son Pascal, who took the reigns in 1989, manages the property. Involved in all of the aspects of winemaking, Pascal was well instructed from a young age by his father in the art of winemaking. After beginning his career as a surveyor, Pascal decided to return to the family business.

All of the vines are planted on Domaine Darroux, ensuring a homogenous production quality. The Colovray family have always had a preference for concentrated flavors and excellent structure in the wines that they produce. Pascal is a very meticulous winemaker, and in order to concentrate the flavor of the grapes, he imposes a limited yield production of the vines.

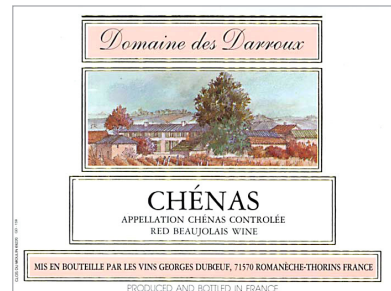
Georges Duboeuf has purchased the majority of the production of this estate since 1984.

WINE MAKING

TEMPERATURE OF FERMENTATION	— 82°F to 86°F
MALOLACTIC FERMENTATION	— 100%
LENGTH OF MACERATION	— 8 to 9 days
TANK AGEING	— No

TASTING NOTES

This wine has a lovely deep ruby color. Aromas of black fruits, such as blackberry and blueberry are supported by a fine structure. A very elegant wine.



TECHNICAL DATA

Blend
100% Gamay

FOOD PAIRINGS

— **Foods** —
Game
Duck and Meats in Sauces

— **Serving Temperature** —
Serve at 62°F

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