

**GEORGES
DUBŒUF**

CHÂTEAU DES DÉDUITS

FLEURIE

PROFILE

APPELLATION	A.O.C. FLEURIE
DATE AOC STATUS	18th century
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	984 feet
SURFACE AREA	17 acres
SOIL	Sandy Granite

BACKGROUND AND CHARACTER

This chateau, situated in the hamlet of Déduits, on the edge of the town of Fleurie, has 17 acres of unbroken land planted with vineyards. The oldest part of the chateau was built in the 17th century, and renovated in 1880.

The current owners, the De Seyssel family, inherited the estate from the De La Perriere family in 1967. This family has tended and cultivated vineyards in the Beaujolais area for many years, either on their own or with the assistance of family winemakers.

Today the task of cultivating the vineyards and making the wine at Château des Déduits falls to Jean-Marc Bourdon.

WINE MAKING

TEMPERATURE OF FERMENTATION	— 77°F to 86°F
MALOLACTIC FERMENTATION	— 100%
DURATION OF MACERATION	— 7 to 9 Days
TANK AGEING	— No

TASTING NOTES

Behind a compellingly beautiful deep red color, this is a smooth and supple wine dominated by scents of violets, peonies and irises. Well balanced, this wine is sure to age well.

TECHNICAL DATA

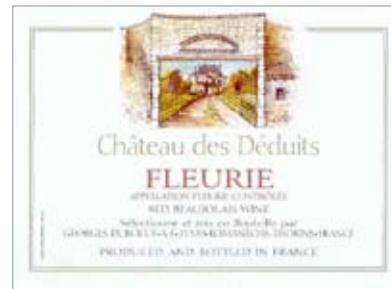
Alcohol
13.0%

Blend
100% Gamay

FOOD PAIRINGS

— **Foods** —
Charcuterie
Poultry
Game
Red Meats
Goat Cheeses

— **Serving Temperature** —
Serve at 59°F



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