



TECHNICAL DATA

Total Acidity
3.5 g / 750 mL

pH
3.48

Alcohol
13.0%

Residual Sugar
1.0 g / 750 mL

Blend
100% Gamay

FOOD PAIRINGS

— Foods —

Grilled Sausages
Grilled Chicken
Grilled Lamb Chops

— Serving Temperature —

Serve Cool
54°F (13°C)

GEORGES
DUBŒUF

FLEURIE

DOMAINE DES QUATRE VENTS

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. FLEURIE
September 1936
Gamay
950 feet
42 acres
Granite

BACKGROUND AND CHARACTER

The vineyards of the estate tumble down the hillside to the road leading out of Fleurie. The large house is well-hidden among a wood of pine and cedar trees.

Two winegrowers (Mr. Marion and Mr. Goutelle) undertake caring for the 42-acre property. The vineyard which surrounds the house extends over 24.7 acres. It is a fine piece of land. The average harvest is 425 barrels.

Two winemercants share the harvest: Georges Duboeuf for the last 25 years and a Swiss company.

WINE MAKING

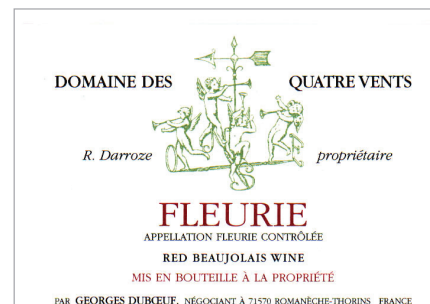
HARVESTING — Manual only, whole bunches unstemmed
TEMPERATURE OF FERMENTATION — 28 to 30°C (82 to 86°F)
LENGTH OF MACERATION — 8 to 10 days
YEASTS — Indigenous

TASTING NOTES

The wine, distinguished and supple, with the fragrance of violets has all the features of a Fleurie.

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.



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**