



## TECHNICAL DATA

**Total Acidity**  
3.4 g / 750 mL

**pH**  
3.54

**Alcohol**  
12.9%

**Residual Sugar**  
1.4 g / 750 mL

**Blend**  
100% Gamay

## FOOD PAIRINGS

### — Foods —

Charcuterie Meats  
Roasted Chicken  
Roast Beef

### — Serving Temperature —

Serve Slightly Cool  
57°F (13-15°C)

GEORGES  
DUBŒUF

# CHÉNAS

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. CHÉNAS**  
**September 1938**  
**Gamay**  
**825 feet**  
**700 acres**  
**Granite and siliceous clay**

## BACKGROUND AND CHARACTER

Chénas, a wine that bears the name of its village (or perhaps, it's the other way around!), represents the smallest in volume of the ten Cru wines. This Cru is not as well-known as the others, despite its exceptional quality/price ratio. The origin of its name appears to be linked either to *cassanus*, a Gallic word meaning "a place where oak trees are grown," or to a Roman patrician by the name of Canus. In any case, for many centuries, as far back as antiquity, the land of this village was covered with oak trees (*chênes*, in French). The Celtic druids attributed great importance to the sacred oak. Furthermore, it must be recalled that it was the Gallic tradesmen who invented the oak barrel in a stroke of genius. This clever vessel was not only used for fermenting and ageing wine, but also for its transportation. It has been said that Chénas was the favorite wine of King Louis XIII. To deserve the royal stamp of approval is truly no small compliment. This is, quite frankly, a generous and distinguished wine, worthy of a place at even the most sophisticated table.

## WINE MAKING

HARVESTING — Manual only, whole bunches unstemmed  
TEMPERATURE OF FERMENTATION — 28 to 30°C (82 to 86°F)  
LENGTH OF MACERATION — 8 to 12 days  
YEASTS — Indigenous

## TASTING NOTES

The deep ruby color of this Chénas leans toward a garnet hue. Gently perfumed, soft yet powerful, Chénas is said to be "a spray of flowers placed in a velvet-lined basket." Its blending of red fruit and floral fragrances, such as peonies and roses, with delicate spice tones, offers what could be termed "divine poetry."

## 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**