



## TECHNICAL DATA

**Total Acidity**  
3.45 g / 750 mL

**pH**  
3.54

**Alcohol**  
13.0%

**Residual Sugar**  
1.4 g / 750 mL

**Blend**  
100% Gamay

## FOOD PAIRINGS

### — Foods —

Assorted Charcuterie  
Roasted Chicken  
Pasta Salad  
Cheeses

### — Serving Temperature —

Serve Slightly Cool  
57°F (13-15°C)

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GEORGES  
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# CHIROUBLES

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. CHIROUBLES**  
**September 1936**  
**Gamay**  
**800 to 1,500 feet**  
**925 acres**  
**Light, lean granitic sand**

## BACKGROUND AND CHARACTER

Chiroubles has the distinction of being the Cru with the highest altitude, culminating at 1,500 feet above sea level. From the high-perched balcony formed by its vineyards, one can admire the broad plain of the Saône river, which the truly Burgundian writer Henri Vincenot affectionately named the “Mother of Rivers.” As is the case for the majority of the Beaujolais Cru wines, it has adopted the name of the village where it is produced. And this one has acquired all of its majestic height, displayed in its princely silhouette and trappings, by virtue of its purity, refinement and grace. One can easily compare Chiroubles to a superb model elegantly dressed in bright red silk. In taste, it proves to be the most ethereal of Beaujolais wines, all the while proudly bearing the stamp of delectable red berries. It offers the taster the pleasant sensation of gliding over the palate. According to a local poet, infatuated with all that is beautiful in this world, Chiroubles is literally “the extravagance of Beaujolais.”

## WINE MAKING

HARVESTING — Manual only, whole bunches unstemmed  
TEMPERATURE OF FERMENTATION — 28 to 30°C (82 to 86°F)  
LENGTH OF MACERATION — 6 to 12 days  
YEASTS — Indigenous

## TASTING NOTES

This delightful “sunbeam” nectar wears a pretty red silk dress. Its subtle perfume delicately blends red fruit and especially flowers, with the most exquisite femininity. A fresh, tender mouth offers soft and graceful charm. Distinctively restrained and sensuous. To be savored in the springtime beauty of youth.

## 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.



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