



TECHNICAL DATA

Total Acidity
3.65

pH
3.5

Alcohol
13.5%

Residual Sugar
1.4 g/L

Blend
100% Gamay

FOOD PAIRINGS

— Foods —

Red Meats
Meats in Sauces
Game
Strong Cheeses
Red Fruit Crumble

— Serving Temperature —

Serve Slightly Cool
57°F

GEORGES
DUBŒUF

CARQUELIN

MOULIN-A-VENT

PROFILE

APPELLATION
DATE AOC STATUS
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. MOULIN-A-VENT
1900
Gamay
984 feet
4 acres
Granite

BACKGROUND AND CHARACTER

This parcel of land is located in one of the most prestigious areas of the Moulin-a-Vent appellation. Work on these vines is undertaken with special care, which culminates at harvest time with meticulous sorting by hand, before the fruit embarks on a traditional vinification of “roasting,” with immersion of the grapes. This method allows for the extraction of color and tannins to ensure that the wine has great ageing potential.

WINE MAKING

TEMPERATURE OF FERMENTATION — 77°F to 89°F
MALOLACTIC FERMENTATION — 100%
LENGTH OF MACERATION — 12 to 15 days
TANK AGEING — Yes

TASTING NOTES

Intense color, ranging from deep ruby to dark garnet. This wine is robust, complete with vanilla notes and hints of roasted flavor complements of the cask ageing. These notes give way over time to aromas of spices, ripe fruit and violets. This wine has excellent cellaring potential.



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