

CELEBRATE THE FIRST WINE OF THE HARVEST WITH THE #1 BEAUJOLAIS NOUVEAU IN AMERICA!

Georges Duboeuf Beaujolais-Villages Nouveau 2018

PROFILE:

APPELLATION	A.O.C. Beaujolais-Villages
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	800-1,500 feet
SOIL	Granite with occasional sand

WINEMAKING:

Harvesting: Manual only, whole bunches de-stemmed. Beaujolais-Villages Nouveau is produced using a winemaking technique called carbonic maceration that results in a fresh and vibrant wine with very low tannins.

DID YOU KNOW?

Beaujolais-Villages Nouveau is sourced from small family-owned vineyards throughout the 38 villages that make up the Beaujolais-Villages AOC, a smaller area than Beaujolais AOC with higher elevations and granitic soils that add structure and depth to the wines.

CELEBRATING NOUVEAU:

Beaujolais Nouveau is a French tradition that celebrates the first wine of a new vintage. This fresh and fruity wine is bottled only a few weeks after harvest and is meant to be enjoyed immediately upon release.

TASTING NOTES AND SERVING SUGGESTIONS:

Vibrant red fruits such as strawberries and currants on the palate and an intense perfume make this wine a perfect accompaniment for cheese, charcuterie and traditional holiday fare.

PRODUCT INFORMATION: 12 PK

750ML UPC 81562902802 7 | SCC: 20815629028021

1.5L UPC 81562902803 4 | SCC: 10815629028031

