

GEORGES
DUBŒUF

BEAUJOLAIS NOUVEAU 2021



WINE DATA

Producer

Les Vins Georges
Dubœuf

Country

France

Region

Beaujolais

Wine Composition

100% Gamay

Alcohol

12.5 %

Total Acidity

5.73 G/L

Residual Sugar

1.2 G/L

pH

3.65

DESCRIPTION

This 2021 Beaujolais Nouveau displays a light garnet color with violet reflections. It is an immediate delight on the nose, with aromas of small red fruits, red currant and cranberry. It is refreshing, fruity and supple on the palate, this vintage is a perfect expression of Beaujolais Nouveau.

WINEMAKER NOTES

The Beaujolais Nouveau from Georges Dubœuf is sourced from the southern part of the Beaujolais region, which is a patchwork of terroir ranging from sand, clay and limestone to granite and schist. A difference in altitude and latitude can influence the style of wine. Some of the grapes were picked manually, in whole clusters, while others were machine harvested. The average age of the vines are 20 years old. Traditional semi-carbonic maceration took place over eight days, followed by malolactic fermentation in stainless steel tanks, at temperatures between 66-68 ° F degrees.

SERVING HINTS

Best served slightly chilled, this wine pairs well with appetizers, cheese, charcuterie, poultry such as turkey and salmon.



Rolly Gassmann Alsace Pinot Blanc 2019

ROLLY GASSMANN

0,75 L - 12.50% VOL.



Soft straw yellow.



Sweet, fragrant with hints of Botrytis. Scents of white flower and honey.



Velvety and soft. Offers aromas and flavors of apricot, pear, orange, grapefruit and marzipan.

How to serve



Serve at:

12 - 14°C. 

Longevity:

05 - 10 years 

Pairing:



Features

Name	Rolly Gassmann Alsace Pinot Blanc 2019
Type	White still
Classification	AOC Alsace
Year	2019
Size	0,75 l Standard
Country	France
Region	Alsace
Grape varieties	100% Pinot Bianco
Origin	Rorschwihr (France)
Climate	Thanks to protection from the Vosges, it is the driest region in France, with hotter summers than the national average.
Soil composition	Soil of limestone, marl and clay.
Harvest	At optimal ripeness, it comes from a selection made by hand.
Vinification	The grapes are taken to the cellar, delicately pressed and fermented in individual tanks with small additions of indigenous yeasts. Each vineyard has its own fermentation tank and is vinified separately.
Ageing	Once fermentation is complete, usually after a couple of months, the wine is left to rest and then bottled within 11 months of harvest. The bottles are then left to rest for a couple of years before release.
Alcohol content	12.50% by volume
Sulphites	Contains sulphites
Pairing	Lobster, fish in the oven, chicken with a rich creamy sauce.

CAROLINE MORO, THE ŒNOLOGIST AND WINEMAKER

"Burgundian who became a great fan of Northern Rhône Valley crus, of their terroirs and their specificities, she combines the winegrower know-how and a hint of originality tailored to each grape variety.

She embodies the J. Denuzière spirit to perfection. "

Caroline Moro has always been intimately linked to wines. Originally from Burgundy, she first surveyed Burgundian climates before enrolling in agronomy, viticulture, and oenology studies in Bordeaux. Once graduated, she began her journey of the discovery of French and European vineyards and the winemaking processes during experiences in Spain and Switzerland. Then she came back in France in the Loire Valley, Languedoc Roussillon and finally in Provence where she became a real specialist in Mediterranean rosé in some prestigious areas around Saint-Tropez.

In 2014, she joined Maison Denuzière as head of the Condriote entity. Very quickly, she took over the J. Denuzière wines. With her experience, she combines her winemaking know-how with a hint of originality tailored to the different northern grape varieties. She embodies the J. Denuzière spirit to perfection.

J. Denuzière Crozes-Hermitage ROUGE 2018 (Rhône) - Wine

<http://vintagewinepicks.blogspot.com/2021/05/j-denuziere-crozes-hermitage-2018-rhone-wine-review.html>

Tonight's wine review is a lovely Syrah from the northern Rhône appellation of Crozes-Hermitage that arrived at the LCBO this weekend as part of the [May 1st LCBO VINTAGES Release](#).

Based in Condrieu, the story of [J. Denuzière](#) begins in 1876 when founder of the estate, Joanny Paret, wished to develop the reputation and distribute local Rhône wines. Joseph Paret, son of Joanny, continued the traditions of the family business for forty years, eventually handing it over in the 1940s to his son-in-law, Pierre Denuzière. Since that time, the Denuzière name has been part of the vineyard landscape in northern Rhône Valley.

Today, J. Denuzière handcrafts a number of micro-cuvées around their Condriot heritage that strengthen with each passing vintage. In addition to owning 1 hectare vineyard plots in both Condrieu and Cornas, J. Denuzière also works exclusively and closely with a number of regional winegrowers, ensuring that each terroir is carefully studied to get the best expression of each grape variety. The vinification philosophy is to be gentle and natural, while combining tradition with modernity. Since 2010, and more recently with the help of Caroline Moro (whom I had the pleasure of meeting back in [May 2018](#)), all J. Denuzière wines are handcrafted, requiring working plot-by-plot on the terraced vineyards, and giving rise to a small quantity of wines with excellent quality.

This particular red wine is from the northern Rhône Valley's largest appellation, Crozes-Hermitage. It is 100% Syrah and was grown on old alluvial terraces with a lot of rocks and pebbles in the soils. The grapes were hand-picked, then destemmed at the cellar. Fermentation occurred in stainless steels vats, followed by ageing in barrels for 6 to 8 months. Let's see how this northern Rhône Syrah is tasting tonight...

Tasting Note:

J. DENUZIÈRE CROZES-HERMITAGE 2018 - AC, Rhône, France ([#667485](#)) (XD) - \$29.95

The medium+ intensity nose seems a bit shy, but offers dark fruited aromas of black and blueberry alongside white pepper spice, wood, and touches of floral. It's medium+ bodied with good fruit concentration on the palate and fruit forward flavours of dark berry and blackberry joined by savoury, earthy, white pepper spice, and wood notes supported by fresh acidity and refined, dusty-textured tannins. Lovely floral notes emerge on the mid-palate and linger to the stony mineral finish, with excellent length. Enjoy this classy Syrah over the next 7-8 years. Score: 91 pts



CHATEAU HAUT-PEZAT

SAINT EMILION GRAND CRU

The DULON family have been winemakers from father to son for more than 250 years in the Entre Deux Mers area. Château Haut Pezat is the last estate bought by Vignobles Dulong in 2013. Located very close to the Dordogne river in Vignonet, we produce 8 hectares.



Grape varieties

80 % Merlot
20 % Cabernet Franc



Terroir

Gravelly-sandy soils



Vinification

Samples of grapes are taken and tasted in order to harvest them at their optimal ripeness. In order to keep the uniqueness of each grape variety and its soil (terroir) the vatting is done separately. Then, there's a cold maceration in order to extract the fruits aromas. Afterwards, there's a first long traditional vatting time in thermo regulated tanks, this fermentation and maceration lasts between 25 and 30 days. The final maceration lasts 4 days in order to give a good body and make a well structured wine. The last step is the malolactic fermentation to soften the wine. After all this process, the wine is aged in French oak barrels during twelve months.



Tasting



Beautiful deep red colour with purple glints.



Fruity nose with black cherry, raspberry aromas and spicy notes.



The palate is rich, powerful and well balanced between the fruits and the tannins.



Service

This wine would be appreciated between 16 and 18°C with red meats, game meats, wine sauces, stuffed quail and cheeses. It can be enjoyed now or kept for fifteen years.

