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wines worth sharing

Georges Duboeuf Beaujolais-Villages 2017

Grape Varietal:	100% Gamay Noir
Growing Region:	Beaujolais, France
Owner / Director:	Franck Duboeuf

It has been a few years since I last visited Franck Duboeuf - but I can still remember like it was yesterday the lovely drive over the rolling hills. And the sight of the Windmill as we drove through the delightful village of Moulin-à-Vent and on down through the region to the winery. Actually the Tour de France was in the area at the time - and the hotel I was staying in was full of support members and film crews from around the world, so a memorable visit.

This Beaujolais-Villages wine takes its name from the 38 winemaking villages in the Beaujolais wine producing region. The vineyards which the fruit for this wine was sourced, come from some of the oldest wine-growing families in the Beaujolais wine region.

While George & Franck Duboeuf are still managing the family owned wine company. But the next generation is now involved continuing to grow on the solid foundations, and high quality standards that is appreciated around the globe by wine enthusiasts. Franck and the winemaking team at Duboeuf work closely with some 300 grape-growers in the region - crafting wines that can be found in over 140 countries. Georges Duboeuf wines are without doubt the most recognised Beaujolais wine brand the world over. Beaujolais-Villages wine is that ideal, multipurpose red wine the world is looking for versatility and early drinkability.

Harvesting of the fruit is all done by hand from 20+ year old vines. The whole bunches were de-stemmed before fermentation in tank, which took place between 26 - 28°C with locally identified yeast strains. The grapes underwent maceration for approximately 6 to 8 days, then a short period of ageing in stainless steel tanks before blending and bottling.

As you pour this wine into your glass this Beaujolais-Villages displays a deep, vibrant cherry red colour, with a bluish-purple hue. On the nose the wine shows ripe red fruit aromas, expressions of ripe strawberries, raspberries and blackberry notes with a touch of peppery spice. These ripe, bright fruits carry through onto the medium weight palate with its velvet - smooth tannins and refreshing natural fruit acidity all nicely balanced through to a clean dry finish.

Treat yourself - this wine is definitely worth sharing.

This 2017 Georges Duboeuf Beaujolais-Villages has 12.5% Alc./vol. Chill for a few minutes and served in an appropriately shaped glass. Due to its soft tannins and fruit friendly nature, the wines of Beaujolais Villages are best served slightly chilled at 14-16°C.

Cellaring Potential:

Drinking perfectly well this summer season; and over the next 18-24 months.

Food Pairing Suggestions:

Perfect wine pairing with lamb cutlets, grilled chicken breast, glazed ham, light pasta dishes, aubergine tortellini and mild cheeses - *enjoy*.

A vibrant, light red wine which lends itself to many occasions.

