



# Beaujolais Nouveau

APPELLATION BEAUJOLAIS CONTRÔLÉE

MIS EN BOUTEILLE PAR

12,5%vol **DUFOULEUR PÈRE & FILS** 75 cl

NÉGOCIANTS-ÉLEVEURS A NUITS-ST-GEORGES (COTE-D'OR)

PRODUCE OF FRANCE



Wine: Beaujolais Nouveau  
 Producer: Dufouleur Père & Fils  
 Vintage: 2014  
 Grape: Gamay 100%  
 Alcohol: 12%

## Vinification & maturing:

The grapes have been picked by hand. Without taking the stalks off they have immediately been put into a closed vat where the alcoholic fermentation took place. The skin, stalks and seeds are pressed and assembled with the free run juice. Once the malo-lactic fermentation is done, the wine then matures in stainless steel vats to keep all of its freshness, both on the nose and the palate.

## Tasting notes:

Deep red-ruby robe with tints of purple, limpid and brilliant. Open and pleasant aromas of fresh fruits (strawberry and raspberry) with a touch of flower (violet) and "English sweets". Clean attack in mouth, fresh and round, well-balanced and full-bodied, soft and silky tannins to make it "easy drinking", lively and generous with a nice finish on fresh fruits flavours.

## Food pairing:

Delicatessen, red or white meats either hot or cold as well as hot or cold starters or a pizza ! Fine with all kinds of light cheese... and by itself, with friends, just for the pleasure of sharing a glass !

## Serving temperature:

At a temperature of about 12°C

(Indeholder sulfitter)

