



Chiroubles Sélection Georges Dubœuf

History and terroir :

Chiroubles has the distinction of being the highest “Cru”, rising to a height of 450 metres. From the high balcony formed by its vineyards, you can look down on the vast plain of the Saône. Regarding taste, it is the lightest of the Beaujolais wines, and seems to glide on the tongue. According to a local poet, Chiroubles is “Beaujolais’ extravagance”.

Tasting :

A balance of fullness, acidity and tanins, this wine is velvety and harmonious on the palate. An aromatic finish rounds off this remarkable tasting. Structured and racy, this wine may be enjoyed with red or white meats over two or three years. We recommend to taste this wine at 12°C.