

2010 Georges Dubuoef Morgon

WHO: Georges Dubuoef
WHAT: Gamay
WHERE: Beaujolais, France
WHEN: 2010

Dubuoef shows why it is such a dominating presence in Beaujolais. Medium purple color and nose of violets, anise, and blackberry with oak accents in the background. Tastes of dark cherry and toast on the palate with good tannic structure holding it up. Finishes well, but is not terribly lingering. A very nice quaff, especially for fans of the Cru Beaujolais. Try with pork grilled in a sweetish glaze. Recommended. GT

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