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Duboeuf Wines Tasted On November 17th, 2016

2015 Mâcon-Villages:

This wine is from Georges Duboeuf's home district, the Mâconnais, and is comprised of 100% Chardonnay. It has a pretty nose of white flowers and honeysuckle with gentle stone fruit flavors on the palate and a fresh, pure finish.

The rest of the wines from this point are 100% Gamay:

2016 Beaujolais Nouveau:

Floral nose with dark fruit flavors such as black cherry and good flesh on the palate. Always best to enjoy Beaujolais Nouveau a little colder than room temperature so popping it in the fridge for 10 to 15 minutes really helps to show this wine at its best.

2016 Beaujolais-Villages Nouveau:

This Nouveau comes from 30 of the non-Cru villages of Beaujolais and had a distinctive black pepper note that would pair well with richer dishes. The previously mentioned Nouveau would do better with lighter dishes or simply as an aperitif.

2015 Beaujolais-Villages:

This wine has a bit more structure in the form of well-managed tannins with juicy blackberry fruit and sweet spice.

The next is an examination of 3 different Crus – there are 10 Crus which are considered the best villages in Beaujolais– and they will illustrate that the Gamay grape has an affinity for expressing terroir aka expressing a sense of place.

2015 'La Madone' Fleurie:

Fleurie is a Cru village that is known for its intoxicating floral notes, which makes sense considering the name. The soil is mainly granite with pink sand – the sand is associated with making a lighter style wine. A lusty nose with an intense floral aroma with orange blossoms and lilacs.

2015 Domaine de Quatre Vents, Fleurie:

This wine is from the Cru Fleurie as well. This vineyard and the winery have been owned by the Darroze family since the mid-1950s. The Duboeuf family has an exclusive agreement with them. A gentler floral note was immediately evident and through time layers of licorice and cinnamon were noticed. The supple palate gave sweet fruit – a charming wine!

2015 Chateau des Capitans, Julienas:

Julienas is a Cru village that has more clay in its soil and it has become known for its spicy character with fleshy body. The Château des Capitans is named after the 18th century castle that is situated right in the heart of Julienas. I certainly got the exotic spiciness of this wine as well as juicy fruit and stewed strawberries – very delicious.

2015 Domaine de Javernieres, Cote du Py, Morgon:

In my mind, the wines from the Cru Morgon are the most age worthy. The soil is rich in iron oxide with traces of volcanic rock. The wines are big and wild in my experience. These vineyards in Morgon are owned by the Lecoque family who have had a long relationship with the Duboeuf family. A darker, more masculine wine that really showed the diversity of the Gamay grape. The smoky minerality instantly drew me in and the wild black strawberry with apricot skin and great backbone of structure made this wine irresistible to a wine nerd like myself... but since it is extremely complex I would either decant it for a few hours or at least hold it for another year of cellaring.

2015 Jean Ernest Descombes, Morgon:

Nicole Descombes Savoye, known as "the Queen of Beaujolais" took over running the winery and vineyards when her parents passed away in 1993 (Nicole's father, Jean Ernst, was considered one of the great winemakers of the region). Descombes is the first grower that Georges Duboeuf started working with when he started Les Vins Georges Duboeuf in 1968. This wine had that little bit of a "iron fist in a velvet glove" with a quiet power that slowly and elegantly revealed itself with notes of kirsch and forest floor – I would absolutely cellar for at least 1 or 2 more years.