

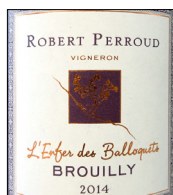


## 2015 Domaine Dupeuble, Beaujolais Blanc

Beaujolais, France

This Chardonnay is soft with attractive & gentle green fruit and sliced-apple flavors. A tang of lemon juice offers extra freshness.

**\$16.75**



## 2014 Robert Perroud, Brouilly

Brouilly, France

Made from selected parcels, this wine is structured and firm, but doesn't lose sight of rich red berry & cherry flavors. It's a dense wine, the tannins still developing and filling out to balance the fruits.

**\$14.79**



## 2014 Dominique Piron, Fleurie Cru Du Beaujolais

Fleurie, France

As a Cru in general, Fleurie is known for producing aromatic wines & this bottle is no exception. Think pretty and complex flavors: concentrated cherry, raspberry, and blackberry, plus savory notes of cooked meat & tarragon. Notice a bitter tinge along with the Beaujolais signature acidity.

**\$22.52**



## 2014 Jean Foillard, "Côte du Py" Morgon

Morgon, France

This expression of terroir is achieved with minimal intervention in both the vineyard and the cellar – avoidance of synthetic pesticides, rigorous grape selection. Its cloudy ruby color & beautiful perfume of wild red berries is remarkable. Alongside all those wonderful aromatics and the lush cherry fruit on the palate, there is a rich tannin structure.

**\$35.28**



## 2014 Domaine Robert-Denogent, Cuvée Jules Chauvet

Beaujolais-Villages, France

A Mâcon extension of the notorious Morgon Gang of Four in spirit and in practice, Jean-Jacques Robert and his sons have recently added this super-aromatic, ethereal Beaujolais to their portfolio. An unadulterated expression of Gamay, you'll love the inviting nose of spices and its silky-smooth fruit on the palate. Beyond that, it's just utterly swallowable.

**\$26.61**

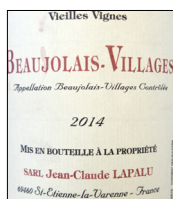


## 2014 Louis Jadot, Beaujolais-Villages

Beaujolais-Villages, France

Grapes are sourced from the finest vineyards within the Beaujolais-Villages appellation in northern Beaujolais. This crisp, fruit-forward, juicy wine has expressive aromas and flavors of ripe red berries, with nice weight in the mouth.

**\$11.82**



## 2014 Jean-Claude LAPALU, VV Beaujolais-Villages

Beaujolais-Villages, France

Coming from 45-year old vines, the 2014 Beaujolais Villages Cuvee Vieilles Vignes is exemplary. It has a captivating nose & the palate has supple tannins on the entry with very well-judged acidity. It feels refined with good delineation and body on the finish with hints of orange rind lingering on the aftertaste.

\$21.13



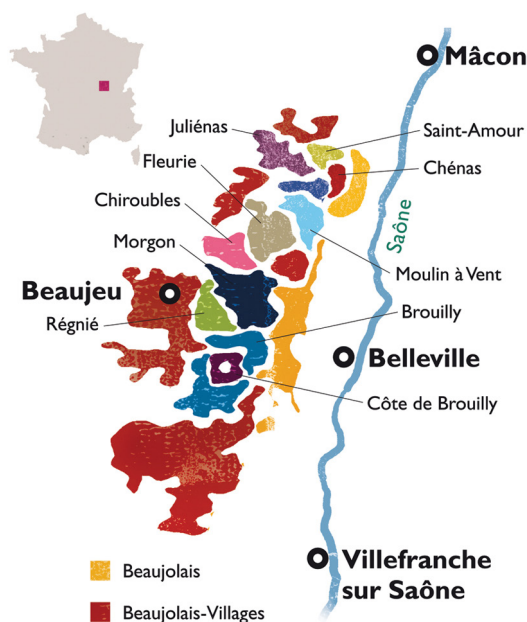
## 2015 Georges Duboeuf, Nouveau Beaujolais

Beaujolais-Villages, France

This is the gold standard in Nouveau and is certainly always popular. An excellent foil for holiday dishes like turkey & ham. We believe that 2015 is such a special year and can compete with 1947, 1976, 2005, and 2009. This new vintage promises a deeply colored Nouveau, with flavors trending to ripe berries: black currant, blackberry and blueberry.

\$9.02

## BEAUJOLAIS 101



### Red Grape Varietals

Predominately Gamay Noir with small amounts of Pinot Noir.

### White Wine Varietals

Predominately Chardonnay with small amounts of Aligote (allowed if planted before 2004).

### Pairings

Due to its light body, Red Beaujolais makes for great picnic fare and graciously complements salads, fruits, and cheese. But do not count them out for more savory dishes such as poultry, red meat, and stews. They have a great acid structure and finesse that make for a very food friendly wine. The Nouveau wines are always released at harvest time, making them perfect to serve with Thanksgiving dinner!

map image via [thefrenchcellar.sg](http://thefrenchcellar.sg)

## Tips & Fun Facts

- In 1395, the Duke of Burgundy outlawed the Gamay Grape due to his preference for Pinot. This pushed the cultivation of the grape south to what we now know as the Beaujolais AOC.
- Beaujolais wines, although red, are recommended to be served slightly chilled. Their fruity liveliness shines when served just below cellar temperature. Put in the refrigerator for 20 minutes before enjoying!
- The 3rd Thursday of November is Beaujolais Nouveau Day. This is the official day when the Nouveau wines, harvested and fermented just months prior, are released. They are meant to be drunk as fresh as possible and represent the celebration of a successful harvest!

**Did you know?** All monthly wine specials purchased by the case are discounted by 15%. In addition, purchase any combination of six bottles or more and receive a 10% discount. Exceptions include wines already at case price and a few selected limited edition and super premium wines. Please ask your Wine Steward for details.