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# 1 Wine Dude

## SERIOUS WINE TALK

for the not so serious drinker



with **Joe Roberts**  
certified specialist of wine



## Your New Gamay Beau

(Tasting Georges Duboeuf 2015 Cru Beaujolais)



December 14, 2016



**2015 Georges Duboeuf Domaine de Combiaty (Brouilly, \$20)**  
This is one of the largest domaines for GD, in one of the largest appellations in Beaujolais, with a predictably larger variety of soils. The wine is quite mineral, with black berry fruits, licorice, pepper, and sweet plum. The palate is smooth, broad, and lithe, with a bite of structure at the end, courtesy of the Gobelet-trellised, 60-year old vines. The food pairing options are practically limitless, and it's balanced enough to please both those who like their reds a bit lighter, and those who would rather feel a little tannic edge in their vino.



**2015 Georges Duboeuf La Madone (Fleurie, \$20)**  
The vines here are younger (20+ years), planted on what Franck calls "pink granite," hilly soils. This is a very obvious Beaujolais in its floral, grapey, carbonic-maceration nose, but the fruits are dark (in Beaujolais terms), with cassia and coca peeking out. Things get quite serious on the palate; it's actually downright grippy. You could put a few years of bottle aging on this puppy, and it likely won't break a sweat.



**2015 Georges Duboeuf Domaine de Quatre Vents (Fleurie, \$22)**  
50-ish year old vines in this spot, also on pink granitic soils, from vineyards that have been owned by the Darroze family since the 1950s. The wine is, in a word, gorgeous; spicy, floral, silky, full of ripe red berry fruits, topped off with cloves and earthiness. There's even a touch of heat on the palate, but no freshness is sacrificed. Think confident and feminine. Also think roast chicken.



**2015 Georges Duboeuf Domaine du Riaz (Cote-de-Brouilly, \$20)**  
Here, there are stony, basalt soils around an ancient volcano, with 50-year old vines farmed by the Brac de la Pierre family. The wine is better than the outdated label; spicy, mineral, bright, and downright lovely. Pepper and earth notes, tapenade, candied red berries all kick things off; the palate is lively, and delicate, before moving to a territory that is both structured and delicious.



**2015 Georges Duboeuf Domaine de Javernieres Cote du Py (Morgon, \$20)**  
The Lecoque clan farms the south-facing plots that house the 50-year-old vines used in this Morgon. Fragrant and rosy, with licorice, spices, pepper, and plums, all of the elements are there for a killer Cru Beauj. You know it's Morgon with the extra bit of body and the hints of deeper structure, but you get the added bonus of a finish that's spicy, full, and quite long. A friend to meats and cheeses.

