



RÉGNIÉ

2019

The Régnié plots with granite soil, combined with the smoothness of the 2019 vintage, reveal a fruity wine with spicy and floral notes. The flavours are chocolate, black fruit, Morello cherry, with a hint of kirch. This 2019 Régnié is a welcoming and sharing wine, a wine of character and ready to drink.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 40 years

Vinification: Harvesting and hand sorting

Crate harvesting

Destemming 90%, whole grape harvesting 10%,

Alternate grape-treading, pump over, and delestage Cold maceration

Natural fermentation three weeks Settling ten days

Wild yeast

Maturation: Ten months in oak barrels

Vintage: 2019

Bottling: On the estate

Ageing: Average



Plot

Vernus

Area: 1Ha 37A

Type of soil : Presence of shallow, highly altered granite and deep granite, derived from very ancient magmatic rocks of the saprolite type, a Beaujolais specificity and a geological rarity.

Altitude: 320 m on average



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