



RÉGNIÉ

2020

The Régnié plots are planted on granitic soils with notable geological features. Régnié is a wine of character, distinguished by dominant aromas of ripe fruit, black cherry and morello cherry. It has a beautiful bright red colour. This very aromatic wine is also appreciated for its good length in the mouth.

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 100%

Alternate grape-treading, pump over, and delestage

Cold maceration

Natural fermentation three weeks

Settling ten days

Wild yeasts

Maturation: 50% in oak barrels and 50% in stainless steel tanks

Vintage: 2020

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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