



RÉGNIÉ

2021

The Régnié plots are planted on granitic soils with notable geological features. Régnié is a wine of character which reflects the richness of its terroir. The 2021 vintage is distinguished by a very floral nose with roasted notes. The palate is also floral, round with a nice length on the finish.

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: 2021

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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