



RÉGNIÉ

La Cadole / Vernus

2023

The plot runs alongside a large wall adjoining the estate, and this ancient vineyard has been the object of much attention. It produces berries with a “millerandé” effect, while retaining a beautiful freshness. This vintage confirms this, with a very fresh, complex initial nose that then reveals notes of tobacco and roasting. The palate is very pleasant, with a subtle balance between complexity, acidity and tannin. A wine with excellent length, a promising vintage.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 68 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: Ten months in oak barrels

Vintage: 2023

Bottling: on the estate

Ageing: more than 10 years



Plot

Vernus

Area: 1Ha 38A

Type of soil : Shallow, highly altered granite, derived from ancient saprolite-type magmatic rocks dating back 320 million years and characteristic of Beaujolais geology.

Altitude: 315 m on average



DOMAINE DE VERNUS

437 route de Vernus - 69430 RÉGNIÉ-DURETTE - France

✉ hello@domainedevernus.com

www.domainedevernus.com

