

RÉGNIÉ

Les Vergers

2021

Les Vergers are plots of land in the Régnié Cru that benefit from an exceptional location. The vineyards are located in the heart of an orchard on the outskirts of an old castle. The nose is very floral, evoking scents of peony and aromas of berries. The mouth feel is very sensual and fleshy, with mineral notes, giving way to a beautiful acidity on the finish. It is a wine full of subtlety.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 66 years

Vinification: Harvesting and hand sorting

Crate harvesting Destimming 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, of which 4% are new

Vintage: 2021

Bottling: On the estate

Ageing: Long



Plot

Les Vergers Area: 1Ha 73A

Type of soil : Deep altered granite from slowly cooled magmatic rocks

Altitude: 275 m on average





