



# 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

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, 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



DOMAINE DE VERNUS

437 route de Vernus - 69430 RÉGNIÉ-DURETTE - France

✉ hello@domainedevernus.com

www.domainedevernus.com

