



RÉGNIÉ

Les Vergers

2023

“Les Vergers” is a parcel of Cru Régnié in an exceptional location. The vines are set in the heart of an orchard, on the outskirts of an old château. The first nose is very floral, followed by fruity aromas and hints of vanilla. The palate is suave, almost mineral, with pretty bitters on the finish. This wine for laying down needs time to develop fully.

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, 93 % in oak barrels

Vintage: 2023

Bottling: on the estate

Ageing: more than 10 years



Plot

Les Vergers

Area: 1Ha 73A

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

Altitude: 275 m on average