



# RÉGNIÉ

## 2019

The Régnié plots with granite soil, combined with the smoothness of the 2019 vintage, reveal a fruity wine with spicy and floral notes. The flavours are chocolate, black fruit, Morello cherry, with a hint of kirch. This 2019 Régnié is a welcoming and sharing wine, a wine of character and ready to drink.

**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 90%, whole grape harvesting 10%,

Alternate grape-treading, pump over, and delestage Cold maceration

Natural fermentation three weeks Settling ten days

Wild yeast

**Maturation:** Ten months in oak barrels

**Vintage:** 2019

**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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