



# RÉGNIÉ

## 2020

The Régnié plots are planted on granitic soils with notable geological features. Régnié is a wine of character, distinguished by dominant aromas of ripe fruit, black cherry and morello cherry. It has a beautiful bright red colour. This very aromatic wine is also appreciated for its good length in the mouth.

**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 100%

Alternate grape-treading, pump over, and delestage

Cold maceration

Natural fermentation three weeks

Settling ten days

Wild yeasts

**Maturation:** 50% in oak barrels and 50% in stainless steel tanks

**Vintage:** 2020

**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



DOMAINE DE VERNUS

437 route de Vernus - 69430 RÉGNIÉ-DURETTE - France

✉ hello@domainedevernus.com

www.domainedevernus.com

