



RÉGNIÉ

2022

Régnié is one of the granitic crus with remarkable geological features. It is a wine of character, reflecting the richness and great diversity of its terroir. The wine is distinguished by powerful, elegant floral notes. On the palate, the complex combination of floral and fruity aromas gives a long finish.

Type: Gamay

Vine pruning: Goblet pruning according to Beaujolais tradition

Average age of the vineyard: 42 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: 2022

Bottling: On the estate

Ageing: between 5 and 10 years



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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