# RÉGNIÉ
# 2023

Régnié is one of the granitic crus with remarkable geological features. It is a wine of character, reflecting the richness and diversity of its terroir.The wine is distinguished by a very floral nose that gradually reveals itself. On the palate, it's delicious, with flavors of berries, freshness and a beautiful, round structure.

**Type:** Gamay

**Vine pruning:** Goblet pruning according to Beaujolais tradition

**Average age of the vineyard:** 43 years

**Vinification:** Harvesting and hand sorting
Crate harvesting
Destimming 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 for ten months

**Vintage:** 2023

**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

DOMAINE DE VERNUS

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