



RÉGNIÉ

2024

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: 44 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: 40% in oak barrels and 60% in stainless steel tanks for ten months

Vintage: 2024

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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