



RÉGNIÉ

La Cadole / Vernus

2020

"La Cadole" is a plot of land bordering the estate. Sheltered by a large wall delimiting a wooded park, this old vineyard has received a lot of attention. It produces a generous wine with pronounced aromas of black fruits. The nose is intense, the mouth is ample with a beautiful acidity in the end which lets feel the millerand side of the vintage. An exceptional wine.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 60 years

Vinification: Harvesting and hand sorting

Crate harvesting

Destemming 70%

Alternate grape-treading, pump over, and delestage

Cold maceration

Natural fermentation three weeks

Settling ten days

Wild yeasts

Maturation: Ten months in oak barrels

Vintage: 2020

Bottling: On the estate

Ageing: Long



Plot

Vernus

Area: 1Ha 38A

Type of soil : Shallow, highly altered granite, derived from ancient saprolite-type magmatic rocks dating back 320 million years and characteristic of Beaujolais geology.

Altitude: 315 m on average