



RÉGNIÉ

La Cadole / Vernus

2021

The plot "La Cadole" takes back its historical name and becomes "Vernus" in 2021. Sheltered by a large wall next to the main house, this old vineyard has attracted a lot of attention. It produces berries with a "millerandé" effect, a wine with a very concentrated nose of black fruit aromas and peppery notes. The mouth feel is very smooth and elegant, with noble tannins, spicy notes, and a nice length. An exceptional wine.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 61 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: 2021

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



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