



RÉGNIÉ

La Cadole / Vernus

2022

The plot runs alongside a large wall adjoining the main house, and this ancient vineyard has been the object of much attention. It produces berries with a "millerandé" effect, yet retains a beautiful freshness. The nose is highly concentrated with aromas of ripe fruit. The palate is full-bodied and warm, with some woody notes. The acidity is present and brings a fine balance. An exceptional wine.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 62 years

Vinification: Harvesting and hand sorting

Crate harvesting

Destemming 90%

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: 2022

Bottling: On the estate

Ageing: more than 10 years



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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