



RÉGNIÉ

La Cadole / Vernus

2024

The plot runs alongside a large wall adjoining the estate, and this ancient vineyard has been the object of much attention. It produces berries with a “millerandé” effect, while retaining a beautiful freshness and the 2024 vintage is no exception. The nose is rich and concentrated while maintaining beautiful freshness. On the palate, lively acidity brings refreshing notes while preserving a lovely roundness.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 64 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: Ten months in oak barrels

Vintage: 2024

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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