



RÉGNIE

Les Vergers

2020

Les Vergers are plots of land in the Régnié Cru that benefit from an exceptional location. The vineyards are located in the heart of an orchard on the outskirts of an old castle. The wine has a very fine, mineral, and fruity nose. It is fresh, extremely elegant, well-balanced in the mouth, and has a nice acidity on the finish. It also has good length, giving it real ageing potential.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 65 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, of which 4% are new

Vintage: 2020

Bottling: On the estate

Ageing: Long



Plot

Les Vergers

Area: 1Ha 73A

Type of soil : Deep altered granite from slowly cooled magmatic rocks

Altitude: 275 m on average



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