



RÉGNIÉ

Les Vergers

2022

Les Vergers are parcels of Cru Régnié in an exceptional location. The vines are set in the heart of an orchard, on the outskirts of an old château. The nose is beautifully fresh, with delicious berry aromas. On the palate, floral notes mingle with roasted flavors. This highly complex wine has incredible finesse, sublimated by a long finish.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 67 years

Vinification: Harvesting and hand sorting

Crate harvesting

Destemming 80%

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: 2022

Bottling: On the estate

Ageing: more than 10 years



Plot

Les Vergers

Area: 1Ha 73A

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

Altitude: 275 m on average