



# RÉGNIÉ

## 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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