



Régnié AOC

The prince of Crus

Grape variety: Gamay Noir à Jus Blanc

Vineyard:

In the named area of "La Ronze", covering 1 hectare (2.5 acres). South to southwest facing, 280 metres above sea level. Deep altered granite soil.

10 000 vines per hectare, traditional low goblet pruning.

Maximum production, 5000 bottles per vintage.

Vinification:

Manual harvest with strict sorting, followed by de-stemming.

Fermentation temperature 28-32° C (82-90°F)

8 to 10 day maceration

8 month vat maturing.

Tasting notes:

Cherry red robe with purple tints in its youth. Red currant, raspberry and blackberry aromas.

Supple and round mouthfeel with lovely fruity flavours.

Cellaring potential 3 to 5 years.

Serve at between 14 and 16°C (57 and 61°F).

Food and wine pairings:

Ideal as an apéritif, a perfect match for grilled fish, stir fry and light meat.

Our suggestions: tomato crumble, sturgeon kebab, cod papillote.

