

RÉGNIÉ

WINEMAKING

Gravity tanked, indigenous yeasts, without SO₂, Carbonic maceration (whole bunches fermented in anaerobic) for 10 days to 20 days, manual raking, old-fashioned pressing with vertical press.

AGING

20% epoxy cement tank and 80% 228 liters oak barrels (about 10 wines old) during eight months on fine lees. Bottled unfiltered with a low addition of sulphites.

CHARACTER

On the nose, the vine peach dominates, followed by a pleasant mouth with velvet tannins.

ITS MISSION

To enjoy your pallet around a good “terrine” or dried sausage

Store at a temperature below 14°C.



Grape variety

Black Gamay with white juice

«Lieux dits»

En Oeillat, les Vergers, Basse Ronze

Total surface

3.93 hectares

Average age of vines

60 years old

Altitude

Between 280 and 400 m

Exposure

South

Type of soil

Pink granite sand with weak presence of clear clays in the subsoil