

# 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