



## RÉGNIÉ

### LES FRAMBOISIÈRES

**Surface:** 650 hectares

**Location :** Romanèche Thorins in Saône et Loire region, Chénas in Rhône region.

**Appellation :** Moulin-A-Vent

**Grape variety:** black gamay with white juice

**Harvest::** by hand

**Wine making:** semi-carbonic fermentation

**Ageing:** in vats



#### History

The vineyards of Régnié are north of Brouilly and west of Morgon. In the central part of the Beaujolais in the village of Régnié Durette, the area of production of Régnié is just near the Lantignié and Quincié Beaujolais Villages.



#### Soil

The northern part of the Beaujolais region, ranged over the lower slopes of the granitic hills which border it to the west, produces the ten famous « Crus du Beaujolais » (from the lightest to the most tannic): Chiroubles, Brouilly, Saint Amour, Régnié, Côte de Brouilly, Fleurie, Juliénas, Chénas, Morgon and Moulin à Vent.

They represent a quarter of its production, and are the region's finest wines. They are produced solely from the Gamay grape and have « Appellation Contrôlée » status.

The Beaujolais winemaking is unique and combines ancestral methods with modern techniques, combining a traditional fermentation and a semi-carbonic maceration. This results in the characteristic and very appealing red fruit and floral aromas, and an exceptional soft and juicy fruitiness on the palate.



#### Wine

- **Color:** The Régnié offers a ruby color.

- **Nose:** The wine has a well defined aroma of red fruits, notably redcurrants and raspberries.

- **Mouth:** The taste is full bodied, yet supple, with a roundness and finesse that make it most elegant.



#### Service

Ready to drink but can be kept 2 to 5 years.

It is an elegant companion to hot strater, terrine and dish with sauce.

Serve it almost cold between 12 and 14°C.