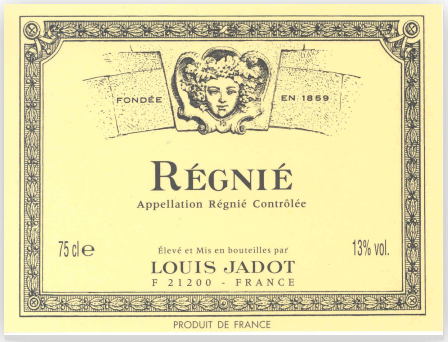
LOUIS JADOT

RÉGNIÉ

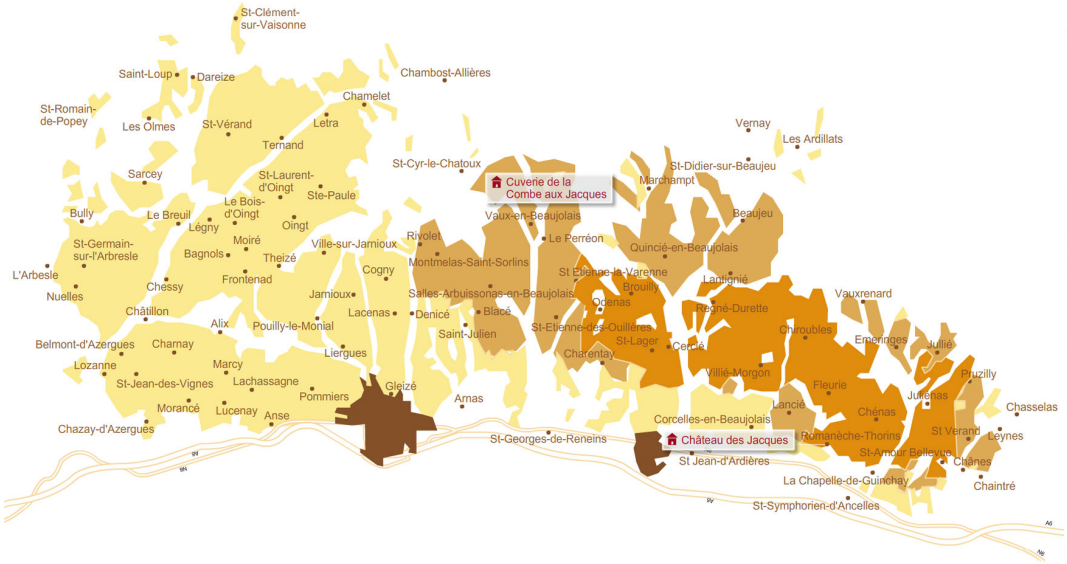


Beaujolais

Appellation Village

Red

100% Gamay



Vineyards situation

Located in Beaujolais (south of Burgundy) Régnié is a one of the 10 crus of Beaujolais, (between Villefranche and Mâcon).

Characteristics

Régnié became an official cru in 1988. Its surface represents 650 hectares.
It is produced around the village of Régnié-Durette. Its soil is mainly made of stones and old limestones with well drained granit.

Wine making

The wine is vinified with its entire grapes, partly in closed vats and partly in open vats. The semi-carbonic maceration lasts about 10 days.

Winemaker's comments / Gastronomy

Régnié is a very fruity wine with a colour of cherry with violet hints. The nose reminds of blackberries, raspberries and red berries.

It can be drunk slightly cool and will match traditional Beaujolais dishes (andouillette), pâtés, or light meats as well as not too strong cheeses.

Preservation

The Régnié should be drunk when young, but it is able to age 3 to 5 years if kept in good cellaring conditions.