

JEAN-MARC BURGAUD

RÉGNIÉ 'VALLIÈRES'

Regnie

WINEMAKER: Jean-Marc Burgaud

APPELLATION: Regnie

LIEU-DIT: Vallières

VARIETIES: Gamay

SOIL: Granite soil

ABOUT THE WINE: Grown in a sandy and stony soil, the youngest Beaujolais Cru (created in 1988) is characterised by its fruitiness, suppleness (fine and light tannin) and its roundness. We refer to it as feminine and cheerful.

VINEYARD'S AGE: 50 years

VINIFICATION: Maceration of the whole grapes for 7 days

Bottling in March

VITICULTURE: 1 hectare parcel, yielding a whopping 500 cases
Only 10-15% Régnié is estate bottled and 60% is sold as Beaujolais-Villages

VINIFICATION IS TRADITIONAL: The maceration of whole grapes in vats (both stainless steel and concrete vats are employed at the estate) is of varying duration depending on the vintage and the appellation, without heat treatment, without the use of specific yeasts, in order to obtain typical and terroir wines.

The wines are raised in vats (stainless steel or concrete) or casks (Reserve, Javenniers, James cuvees) according to their characters and their origin for several months depending on the vintage and the appellation.

They are lightly filtered (or not according to the cuvées), before bottling that takes place from April to August, depending on the vintage, appellation, and cuvee.

