

THE CRUS DU BEAUJOLAIS

Régnié

Les Bois



Taste:

Régnié is supple, balanced wine giving off raspberry and red currant aromas. The terroir makes it racy. The robe is cherry red with purple tints.

Food and wine pairings:

Régnié goes well with a number of dishes including delicatessen meat, poultry, fish and cheese. (pizzas, delicatessen, cheese...).

Vinification:

Traditional Beaujolais, semi carbonic.

Designation of origin	Régnié
Cuvée	Les Bois
Area	1 ha
Vineyard management	20 to 60 years old
Plantation density	10,000 vines/ha
Soil type	Sandy granite
Grape variety	Gamay noir à jus blanc
Average yield	50 hL/ha
Harvest	Manual



HEV High Environmental Value



In conversion to organic