

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.

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



HEV High Environmental Value



In conversion to organic