

# DOMAINE DE VERNUS

## 2023 RÉGNIÉ

Régnié is one of the granitic crus with remarkable geological features. It is a wine of character, reflecting the richness and diversity of its terroir. The wine is distinguished by a very floral nose that gradually reveals itself. On the palate, it's delicious, with flavors of berries, freshness and a beautiful, round structure.

### TECHNICAL SHEET

5 890 bottles 150 magnums 15 jéroboams

Single-varietal **Gamay**

Vineyard pruning **Goblet pruning according to Beaujolais tradition**

Average age of the vineyard **43 years**

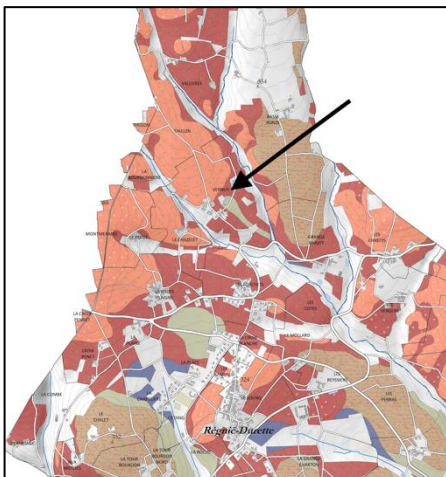
Vinification      **Harvesting and hand sorting**  
**Crate harvesting**  
**Destemming 100%**  
**Alternate grape-treading, pump over, and delestage**  
**Cold maceration**  
**Natural fermentation three weeks**  
**Settling ten days**  
**Wild yeasts**

Maturing **50% in oak barrels and 50% in stainless steel tanks**

Bottled **on the estate**

Ageing **between 5 and 10 years**

### PLOT:



Vernus

Area1 Ha 37A

Soil type Presence of shallow, highly altered granite and deep granite, derived from very ancient magmatic rocks of the saprolite type, a Beaujolais specificity and a geological rarity.

Altitude 320 m on average

