

# DOMAINE DE COLETTE



## REGNIE « TRADITION »



**Grape variety:** Gamay noir à jus blanc  
**Soil:** pink granit



**Aspect:** South – Southeast



**Average vine age:** 40 years old  
**Harvest:** manual



**Selective sorting** of the grape crop on a sorting table before vatting.

From hillside vines growing on south facing plots, the grapes are vinified using traditional Beaujolais methods where the bunches are kept whole throughout vinification; Vatting using gravity; **de-vatting after 8 to 9 days** followed by pneumatic pressing.

Temperature control.

The resulting wine we craft is deep ruby hued and aromatic with supple and silky tannins.

The process of bottling is in accordance with the wholeness of the wine (no finings).

**Maturation:** 8 months in concrete vats



**Tasting:** Characteristic of Régnié's terroir, this cuvée may be enjoyed from its youth to get the most of its red fruit aromas.

### **Food and wine pairing:**

Stir-fried fresh mushrooms (girolle, black trumpet)

Lamb

Brie cheese, camembert...



**Serving temperature:** from 13°C to 14°C



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