

DOMAINE DE COLETTE



REGNIE « VIEILLES VIGNES »



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



Aspect: South - Southeast



Average vine age: 70 years old
Harvest: manual



Selective sorting of the grape crop on a sorting table, after thinning (or "green harvest") if necessary. Made with grapes from the oldest vines on our estate, one particular plot is over 80 years old, using traditional Beaujolais methods where the bunches are kept whole throughout vinification; Putting into vats using gravity, 10 days vatting, de-vatting with conveyor belt, pneumatic pressing. Maturing in concrete vats for 8 months before bottling. In this way, we craft an aromatic wine with supple and silky tannins.



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

After 4 to 5 years cellaring however, these turn into jammy fruit notes.

Cellaring: This wine reaches its peak after 3 to 4 years.



Food and wine pairing:

Turbot, red mullet, burbot
Roast fowl
Duck breast
Cut of beef
Foie gras with port



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