

RÉGNIÉ LES CHASTYS

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: Around the estate buildings; pink granite soil

Vine age: 5 to 60 years old

Tending: Goblet and Charmette pruning, integrated, eco-friendly tending techniques for many years, Terra Vitis certified since the 2018 vintage, mechanical weeding

VINIFICATION

Hand-picking only

11-day semi-carbonic whole bunch maceration

MATURING

6 to 10-month concrete vat maturing before bottling

TASTING

Eye: Crimson robe

Nose: Intense with hints of hedgerow fruit (black currant, blackberry)

Palate: Powerful attack with great structure, concentration, richness and elegance; fully fledged and seductive

SERVING

Serving temperature: 13°C/55°F

Cellaring: 5 to 7 years

Food and wine matches: Suited to all meal styles, enjoy it with friends



Contact

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RÉGNIÉ ÉQUATION

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Terroir: The grapes for this exceptional cuvée come from a plateau where the broken down granitic soil is deep; Southeast facing

Vine age: 70 years old

Culture: Goblet pruning, integrated, **eco-friendly** tending techniques for many years, Terra Vitis certified since the 2018 vintage; the prunings are minced then left in the vineyard.

VINIFICATION

Hand-picking only

25-day semi-carbonic whole bunch maceration

MATURING

12-month oak barrel maturing - the oak comes from forests in Central France - before bottling

TASTING

Eye: Deep and dark in hue

Nose: lovely, concentrated dark fruit with menthol notes

Palate: round, powerful, deep

SERVING

Serving temperature: 17°C/63°F

Cellaring : 10 to 15 years

Wine and food matches: with dry-aged Angus beef rib steak, ripened meat or haunch of wild boar



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