

REGNIE

« Les Forchets »

A fruity and gourmand wine



Domaine de Gry-Sablon

Secrets of the Cuvée

This plot was part of Christine's father's estate. It is at "Les Forchets", a named area close to the double spired church that so often serves as an emblem for the appellation.

This terroir in Régnié is, without a doubt, where the aromatic expression of the Gamay grape is the most intense.

From this wine's beautiful, deep ruby robe wafts a complex nose made up of strawberry, raspberry and other small red fruit aromas. These come through on the mouth-wateringly seductive palate along with refined and elegant tannins.



Dishes

Cheese puffs, ham in aspic, cold buffets, delicatessen meats, eggs stuffed with tuna, hot starters with cream, braised ham, andouillette, fatted chicken in cream, roast poultry, white meat, barbecues, roast pork with bilberries, fresh goat's cheese.

Serving

Serving temperature	14 °C
Optimal tasting	from 6 months to 5 years
Cellaring potential	10 to 15 years
Winemaker's suggestion	- between 6 months and 3 years for its tender, fruity side - between 3 and 5 years for full maturity
Cellaring temperature	between 10 and 14°C

Fact sheet

Appellation history

Régnié is the Prince of Crus. The remarkable quality and regularity of the wines produced from this terroir meant that Régnié was awarded Cru status on 8th December 1988. The appellation area covers 400 hectares (988 acres) of light, pink granite soil vineyards.

The Vines

Grape variety: Gamay Noir

The estate's first Fleurie harvest: at estate creation

The pink granite soil at 'Les Fourchets' is well drained and makes the ideal envelope for Gamay vines, giving the most of the variety's intensity and the finesse of its aromas and flavours.

The vines are trained using goblet pruning and are planted at high density (8 500 vines / ha).

Integrated vinegrowing techniques used.

Average plot age: 55 years old.

Vinification

The hand-picked grapes are given the best of traditional Beaujolais vinification using 70% whole bunches and 30% de-stalked grapes.

Maceration lasts 7 to 8 days.

Temperature regulation of our stainless steel vats means that we can generally vinify without the use of sulfite.

The wine is matured on fine lees for 5 to 6 months in stainless steel vats.

After natural cold stabilisation, bottling is carried out on the estate.

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