

RÉGNIÉ *château des reyssiers*

2018



- Appellation Régnié - Cru du Beaujolais
- Estate vines 14 ha
- Soil composition light granite soils with a lot of sand
- Harvest Manual
- Average yield 45 hl/ha
- Varietal 100 % Gamay
- Average Vine Age 40 years
- Pruning Gobelet
- Density of Vines 10000 vines/ha

Description

Château des Reysniers is situated in the Régnié appellation at the bottom of the Brouilly hill. It is located near Beaujeu, the historic capital of Beaujolais. The combination of the bedrock, slope, exposure and quality of the soil have created a promising terroir. Construction of the Château des Reysniers dates from the year 1706. Its current architecture still retains the main part of its original character. This Château has a long history over several generations of the "Malachard" family. In 300 years, as far as we can trace, the Château has always produced wine.

Winemaking

The Château carries out non-carbonic vinification in open vats with the very best grapes. After the maceration, pneumatic pressing and fermentation, the wine is matured in concrete tanks before bottling.

Tasting note

With its beautiful deep color and violet hues, the nose of our Château des Reysniers 2018 is expressive with notes of strawberry and black cherry. The palate is round, supple and ample. It shows very nice aromas of red fruits with a superb peppery finish.

Suggested food pairings

White meats, grilled entrecote, barbequed ribs, appetizers and cheese.

Serving temperature

13- 14°C