



DOMAINE DE LA RONZE

Cyrille Bernardo & Karine

- Independent vinegrower-winemakers -

REGNIÉ "AUTHENTIQUE LA RONZE"

Characteristics: Fruit of one of the loveliest terroirs in Cru Régnié, this wine with personality is well-suited to some cellaring! It is the pride of our vineyard. This exceptional cuvée has had the benefit of long barrel maturing.



Région
Beaujolais
Appellation
Régnié
Grape variety
100% Gamay

Tasting notes

This refined wine is elegant and polished. It is lightly oaked with lovely black fruit aromas and flavours coupled with a touch of subtle vanilla.

Food pairings

Game, boeuf bourguignon and other rich beef stews, Cheese platter.)

Cellaring

10 years

Average vine age

Between 70 and 80 years old

Planting density

8 000 vines/hectare

Terroir

Shallow pink granite sand, just skimming the bed rock

Yield

35-40 hl/ha

Harvest

Manually picked and sorted

Vinification

Traditional Beaujolais - carbonic maceration - immediate transfer to barrels - Malo-lactic fermentation in the barrel

Maturing

Barrels - between 12 and 14 months

Winemaker

Cyrille Bernardo

Alcohol content

13 degrees

Packaging

750 ml, Magnum (1500 ml)



CERTIFICATION

Terra Vitis
High Environmental Value
(HVE)



Awards

2016 vintage

Gold medal - Vigneron Indépendant

2015 vintage

Gold medal - Vigneron Indépendant

Silver medal - Grands Vins de Mâcon

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