



DOMAINE DE LA RONZE

Cyrille Bernardo & Karine

- G1bcnclbclr vinegrower-winemakers -

REGNIÉ VIEILLES VIGNES "PERLE DE LA RONZE"

Characteristics: This wine is crafted with grapes from old vines, giving it remarkably refined tannins coupled with intense berry fruit aromas and flavours. It is well-suited to cellaring for a few years .



Région
Beaujolais
Appellation
Régnié
Grape variety
100 % Gamay

Tasting notes

A rich and powerful wine with blackberry, cherry and black currant aromas and flavours.

Food pairings

Poached eggs in red wine sauce, Beaujolais andouillette, Brillat-Savarin cheese, old-style beef stew.

Cellaring

7 to 8 years

Average vine age

Between 70 and 80 years old

Planting density

8 000 vines/hectare

Terroir

Sandy granite

Yield

40 hl/ha

Harvest

Manually picked and sorted

Vinification

Traditional Beaujolais - carbonic maceration - temperature controlled

Maturing

In vats

Winemaker

Cyrille Bernardo

Alcohol content

13 degrees

Packaging

750 ml, Magnum (1500 ml)

Awards

2017 vintage

Bronze medal - International du Gamay



CERTIFICATION

Terra Vitis
High Environmental Value
(HVE)



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