

Jacky GAUTHIER

DOMAINE DE COLETTE

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WINE INFORMATION SHEET

REGNIE Vieilles Vignes

Grape variety: Gamay Noir à Jus Blanc

Soil: Pink granite

Aspect: South – Southeast

Average vine age: 55 years old

Keeping: from 5 to 7 years

Manual harvest



Selective sorting of the harvested grapes before vatting **on a sorting table**, after **thinning or 'green harvest'** if necessary.

Made with grapes from the oldest vines on our estate, one plot particularly is over 80 years old, using traditional Beaujolais methods, where **the bunches are kept whole** throughout vatting; **Vatting using gravity, de-vatting with a conveyor belt, pneumatic pressing.** Maturing in cement vats before bottling.

In this way we craft a deep **ruby hued** aromatic wine with **tannins that are supple and blend in beautifully.**

Characteristic of Régnie's terroir, **this cuvée** may be **enjoyed from its youth** to get the most of its red fruit aromas. After 4 to 5 years cellaring however, these evolve to jammy and even leather notes.

To really get the most of this cuvée after several years cellaring, we advise you to decant it a quarter of an hour before serving.

This wine reaches its peak after 3 to 4 years.

This Régnie is the perfect partner to:

- A platter of delicatessen meats
- Andouillette
- White meat, as it comes or in a cream sauce
- Some fish (e.g. red mullet filet)
- Creamy cheese

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