



## TECHNICAL DATA

**Total Acidity**  
3.45 g / 750 mL

**pH**  
3.55

**Alcohol**  
12.6%

**Residual Sugar**  
1.5 g / 750 mL

**Blend**  
100% Gamay

## FOOD PAIRINGS

### — Foods —

Sliced Cold Meats  
Roasted Wild Mushrooms  
Barbecue  
Hamburgers

### — Serving Temperature —

Serve Cool  
54°F (12°C)

GEORGES  
DUBŒUF

# RÉGNIÉ

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. RÉGNIÉ**  
**December 1988**  
**Gamay**  
**750 to 1,500 feet**  
**1,200 acres**  
**Pink granite sand**

## BACKGROUND AND CHARACTER

They were nine, then they became ten. The very cozy, select circle of the nine chosen Crus were won over by a new suitor. Quite obviously, this candidate had serious arguments in his favor. He made his grand entry as a Cru in 1988. Lodged on sloping hillside vineyards immersed within the sea of vines of their elders — Morgon to the north and Brouilly to the south — the two neighboring villages of Régnié and Durette merged in 1973 in preparation for the upgrading of their status, until then simply Beaujolais-Villages, to the ultimate level of a Cru. This very natural union is reflected in the church of Régnié, quite unusual in design, with its two bell towers, one for Régnié, so it appears, and the other for Durette. (If you discover a similarity with the Basilica of Fourvière in nearby Lyon, don't be surprised — the architect is the same.) The growers of this young, newly promoted Cru have always been animated by a passion to have their wine not just accepted, but respected and admired. To understand their passion, nothing is simpler than taking a glass of Régnié in hand. This alone will teach you more about the land and people of Beaujolais than all the books written on the subject!

## WINE MAKING

HARVESTING — Manual only, whole bunches unstemmed  
TEMPERATURE OF FERMENTATION — 25 to 30°C (77 to 86°F)  
LENGTH OF MACERATION — 6 to 7 days  
YEASTS — Indigenous

## TASTING NOTES

This Régnié displays a bright cherry red color, true to character. It offers an intensely perfumed nose of typical red fruits, especially raspberry, red currant and wild strawberry, and occasionally, deliciously ripe peach. Soft tannins lend body. A pleasantly lively, spicy, rounded and generous wine.

## VINTAGE NOTES

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.



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