



TECHNICAL DATA

Total Acidity
3.35 g / 750 mL

pH
3.68

Alcohol
13.0%

Residual Sugar
1.5 g / 750 mL

Blend
100% Gamay

FOOD PAIRINGS

— Foods —

Country Ham
Savory Pâtés
Veal Scaloppine
Barbecued Meats

— Serving Temperature —

Serve Cool
54°F (12°C)

GEORGES
DUBŒUF

RÉGNIÉ

DOMAINE DES BUYATS

PROFILE

APPELLATION
SINGLE VARIETAL
VINEYARD ALTITUDE
SURFACE AREA
SOIL

A.O.C. RÉGNIÉ
Gamay
824 feet
24 acres
Sand from pink granite

BACKGROUND AND CHARACTER

Les Buyats is a particular patch of ground lying on the estate acquired by the Coillard family in 1820. Twenty-four acres in size, it includes a *clos*, or separate vineyard enclosed by a stone wall, adjacent to the handsome family villa. This special *clos* is the pride and joy of its owners. One or two hundred years ago, the wines of this estate were very popular with the tavern keepers in the city of Lyon. They would come to the estate to collect them in barrels, as soon as the fermentation process was finished. Régnié was, in a way, the Beaujolais Nouveau of that time, prior to the huge boom in sales that was to follow several decades later in the mid-twentieth century.

At the present time, Pierre Coillard looks after both the vineyards and the wine making. He is known in the area not only as an energetic and enthusiastic winemaker but also as a delightful individual. Moreover, being an ardent defender of Régnié, he excels in communicating his faith in this AOC wine which was recently elevated to Cru status, the highest echelon to which any Beaujolais wine can aspire.

If you happen to drop by on an impromptu visit, Pierre will most likely offer you a cool glass of his very own Régnié, accompanied by wedges of goat cheese and slices of homemade cured sausage. His relationship with Georges Duboeuf, both friendly and professional, goes back quite a few years, as Georges has been marketing his wine since 1977, well before the official consecration of Régnié as a Cru.

WINE MAKING

HARVESTING — Manual only, whole bunches unstemmed
TEMPERATURE OF FERMENTATION — 28 to 32°C (82 to 90°F)
LENGTH OF MACERATION — 7 to 8 days
YEASTS — Indigenous

TASTING NOTES

This immediately pleasing wine offers an array of fully ripened red fruits, strawberry and raspberry in particular, with delightful floral scents. Its round tannins create a velvety texture. Graceful, generous and full-bodied.

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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