

TERROIRS ET TALENTS

Grapes
100% Gamay

Region/Appellation
Beaujolais

Alcohol by volume
13.50%

Residual Sugar
1.4 g/l

pH
3.72

Total Acidity
4.94 g/l

Drinking Window
2024 - 2025

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
16/11/2024

Sauvage à Poil Vin Sans Soufre, Régnié 2019 6x75cl

Winemaker Notes

A fruity, pure and mineral wine with violet floral notes, a hint of dark berry fruits and a black pepper finish. The tannins are well-integrated with a balance on the fresh finish.

Vineyard

From a 2ha plot called 'La Sibérie', located in the Régnié appellation and planted in 1911. These old vines produce tiny yields of small, but very healthy and strong berries.

Winemaking

Traditional whole-bunch vinification, followed by maceration for about 25 days. For this cuvee we use a natural method with no added sulphites, to highlight the authenticity of this terroir.

Vintage

2019 was a 'mixed bag' vintage with an overall loss of 25% in Beaujolais against full crop volumes. Beaujolais, Beaujolais-Villages and Moulin à Vent suffered from widespread frost in April. This was followed by bad flowering due to June's record temperature variation from 3 to 42°C. On 18th of August southern Beaujolais was hit by a hail storm, causing up to 50% loss of crop – Beaujolais-Villages/ Coteaux Bourguignonnes appellations were affected the most. August was also wet, but dry and fresh conditions in September allowed the grapes to slowly ripen. Harvest began on 9th September.

Food match

Grilled and Roasted Red Meats

Perfect with paté and fresh baguette.

