

Domaine de la Ronze

Marie Vernay



About the Estate:

Located in Régnié-Durette (the only village of the Appellation), Domaine de la Ronze is a family estate established in 1850 by Françoise Troncy & Antoine Geoffray. Today, handled by Cyrille Bernardo & his sister Karine, 7th generation!

More to come

Régnié is the youngest Cru Beaujolais, officialized in 1988. Less than 1000 acres, South-Exposure on stony-sandy & pink granite terroir.

Tasting Notes:

Attractive and supple with strawberry and raspberry aromas.

More to come.

Food Pairing:

Producers do suggest as an Aperitif with blackberry or cassis crème (like a kir), charcuterie, lamb, vegetable tart, cheese gougeres, braised gammon.

Press Review:

Soon to come

2019 Vint. "This seventh-generation estate has produced a bright and crisp wine from the sandy soil of Régnié. It is softly textured, with light tannins under the cherry flavors. This attractive wine is ready to drink." 88 Pts Roger Voss - Wine Enthusiast Feb. March 2021

VINTAGE	2020
REGION	Beaujolais
APPELLATION	Régnié - Cru Beaujolais
VARIETAL	100% Gamay
ALCOHOL	14.50%
TERROIR	Sandy on pink granite
INFO	<p>17 hect. (42 acres) total vineyard & 5 hect. (12.35 acres) devoted to Régnié - Cuvée Marie Vernay</p> <p>15 to 40 year old vines - 8.000 vines' plant density / Hec.</p> <p>Hand harvesting and sorting - Carbonic maceration, 8 to 10 days' vatting in thermo controlled stainless steel tanks - Ageing in concrete tanks</p> <p>Unfinned / Filtered - 1665 cs production</p> <p>Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value - Terra Vitis</p>