

Domaine de la Ronze

Perle de la Ronze - Vieilles Vignes



VINTAGE

2021

REGION

Beaujolais

APPELLATION

Régnie - Cru Beaujolais

VARIETAL

100% Gamay

ALCOHOL

13%

TERROIR

Sandy on pink granite

INFO

17 hect. (42 acres) total vineyard & 3.5 hect. (8.65 acres) in 2 plots devoted to Perle de la Ronze - Vieilles Vignes

70 & 80 year old vines - 8.000 vines' plant density / Hec.

Hand harvesting and sorting - Carbonic maceration, 8 to 10 days' vatting in thermo controlled stainless steel tanks - Ageing in concrete tanks

Unfined / Filtered - 665 cs production 2021 Vint.

Sustainable Agriculture Practices - HVE
3 farm certified having high environmental value - **Terra Vitis**

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 most recent Cru Beaujolais, officialized in 1988. Less than 1000 acres, South-Exposure on stony-sandy & pink granite terroir.

Perle de la Ronze - Vieilles Vignes is crafted with grapes from old vines, giving it remarkably refined tannins coupled with intense berry fruits aromas and flavors. It is well-suited to cellaring for a few years.

Tasting Notes:

A rich and powerful wine with blackberry, cherry and black currant aromas and flavors.

More to come.

Food Pairing:

Poached eggs in red wine sauce, Beaujolais andouillette, Brillat-Savarin cheese, old-style beef stew.

Press Review:

Soon to come