

## Domaine de la Ronze

### La Glacière



#### 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

#### VINTAGE

2021

#### REGION

Beaujolais

#### APPELLATION

Cote de Brouilly - Cru Beaujolais

#### VARIETAL

100% Gamay

#### ALCOHOL

13%

#### TERROIR

Blue stone's shists & diorite

#### INFO

17 hect. (42 acres) total vineyard & 4.2 hect. (10.38 acres) devoted to La Glaciere

60 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 - 790 cs production 2021 Vint.

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

With their roots delving deep into the slopes of Mont Brouilly, La Glaciere vines draw their nourishment from a soil dotted with hard blue stones. This schist and the diorite give this cuvee a unique personality where black fruit aromas and flavors join force with a hint of minerality.

#### Tasting Notes:

Truly supple, this balanced wine also boasts great freshness from its fruity flavors and mineral notes.

More to come.

#### Food Pairing:

Salad with farm-cured bacon, guinea fowl with wild mushrooms, Pont-l'Eveque cheese, fried mushrooms.

#### Press Review:

Soon to come