

## Domaine de la Ronze

Marie Vernay



<b>VINTAGE</b>	<b>2019</b>
<b>REGION</b>	<b>Beaujolais</b>
<b>APPELLATION</b>	<b>Régnié - Cru Beaujolais</b>
<b>VARIETAL</b>	100% Gamay
<b>ALCOHOL</b>	14.20%
<b>TERROIR</b>	Sandy on pink granit
<b>INFO</b>	<p>17 hect. (42 acres) total vineyard &amp; 5 hect. (12.35 acres) devoted to Régnié - Cuvée Marie Vernay.</p> <p>15 to 40 year old vines Hand harvesting and sorting - Carbonic maceration, 8 to 10 days' vatting in thermo controlled stainless steel tanks - Ageing in concrete tanks</p> <p>Unfined / Filtered</p> <p>1750 cs production</p> <p><b>Sustainable Agriculture Practices - HVE 3</b> farm certified having high environmental value - <b>Terra Vitis</b></p>

### 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 then 1000 acres, South-Exposure on stony-sandy & pink granite terroir.

### Tasting Notes:

Super ripe, fresh and so flavored, on red-currant, black berries, cherries, cassis, touches of soft spices and perfect acidity. Elegant palate and length on blackberry and mineral hints.

"This Regnie is delightful on both the nose and the tongue. Cru Beaujolais wines like this showcase aromatically pleasing earthy elements" *Philip Bernot*

### Food Pairing:

Producers do suggest as an Aperitif with blackberry or cassis crème (like a kir), charcuterie, barbecue and salad.

"Roast a chicken, bake a pork roast, wild-forage some mushrooms, get a great stinky cheese." *Philip Bernot* - Wishing Well MD

### Press Review:

"This seventh-generation estate has produced a bright and crisp wine from the sandy soil if 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