



## Régnié *Beaujolais Cru since 1988* - Haute Ronze -

### Origin

Jean-Michel DUPRE choose this terroir to start his estate fifteen year ago on the hill La Ronze, not far from the Cru Morgon "Les Charmes".

### From the vines...

**Varietal** : 100% Gamay Noir.

**Vineyard area** : 8,75 acres.

**Density of plantation** : 4000 vines per acre.

**Vine Age** : 52 years old.

**Plot** : « Haute Ronze ».

**Soil type** : Granitic sand.

**Elevation** : 320m.

**Exposure** : South and east.

**Farming** : Sustainable farming, putting vines under grass, clipping of the vines for a good exposure.

**Winemaking** : 10 days maceration with whole clusters in gridded vats.

**Aging** : Aged for 8 months in concrete vats.

**Clarification** : Light filtration.

### ... To the glass

Dark garnet robe. The nose is displaying savory notes of wild berries, liquorice and roasted notes. The palate is round and well-balanced with spicy and roasted notes. A long and silky finish with a mineral backbone.

### Food pairings

Try it with red meat, poultry, cheese and charcuterie.

### Practical information

- ★ Fruity and Savory
- ★ **Aging potential**  
0 - 5 years
- ★ **Service**  
Drink from 13°C

Annual production : 750 cases

« All of these years later I am still hard at work tirelessly and with a great vigor thanks to the passion for a job well done, it's what motivates me everyday.

The particularity of my vineyard is the age of my vines, some of which are centuries old. »

### Jean-Michel DUPRE



Artisan-Winemaker :



TERROIRS ORIGINELS  
BEAUJOLAIS MACONNAIS

