



P. FERRAUD & FILS



RÉGNIÉ

Appellation d'Origine Protégée

P. FERRAUD & FILS CUVÉE ANTOINE FERRAUD



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Sandy granit

Vinification & ageing

Traditional and semi-carbonique maceration

Tasting notes

Its robe is brilliant and varies from cherry red to ruby red. On the nose, it is distinctive for its aromatic power: aromas of red fruits (raspberry, redcurrant, blackcurrant) typical of Gamay. In the mouth, its melted tannins make the Régnié, a pulpy wine that reveals all its aromas.

Food & wine pairings

This Régnié can be served with terrines and white meats, and also with hot cream-based starters.

Serving temperature 14 °C

Ageing potential 3 to 5 years

Story

The Régnié was the last to join the elite of the Crus du Beaujolais in 1988. Its history is one of passion: the passion of the winegrowers and professionals who, for ten years, worked hard to see their appellation - at the time called Beaujolais-Villages, to enter the prestigious family of Beaujolais wines.

