

Régnié



AOP : Appellation Régnié Protégée

Surface area: 5 hectares - 30 000 bottles/year

Grape variety - average vine age: Gamay Noir à Jus Blanc - 55 years old

Planting density: 10 000 vines/ha

Average yield: 45 hl/ha - 0,7 l/vine

Aspect and soil: south - granitic

Harvest: manual

Maceration: 8 days

Pressing: pneumatic

Maturing: stainless steel vats

The Régnié appellation area spreads over 650 hectares and yields a yearly average of 36 000 Hl. This, the most recent of the Beaujolais Crus, dating from 1988, is the most Beaujolais of them all.

Château de Pizay owns a small wine estate in the hamlet of “Les Chastys” on the commune of Régnié. The wines from here are stamped with luscious raspberry and blackcurrant aromas and flavours.

www.vins-chateaupizay.com

