

# Régnié "Les Bruyères"

## Region

AOP Régnié

## Viticultural Notes

The parcel of 3.5 hectares is located on the southern border of the Les Bruyères lieu-dit near Chez Les Bois. The soils are granitic sand with ancient alluvial deposits. Vines are trained in the traditional gobelet system of Beaujolais and harvested by hand.

## Vintage Notes

**2016 Vintage:** A challenging vintage in many respects, but as the saying goes: what doesn't kill you, makes you stronger! Cool spring temperatures led to a later-than-average bud break, which proved to be a blessing in disguise as a major hailstorm swept through the region in late May decimating about 2000 hectares. Had bud break happened on schedule, the result of this meteorological event could've been much worse. A moderate, dry summer, with cool nights, continued through September offering the estate ideal conditions for harvest. The 2016 vintage can be compared most recently to 2014 in terms of freshness, elegance and structure, with riper fruit character (but not as ripe as 2015) to provide a bit of voluptuousness on the palate.

Wine	Régnié "Les Bruyères"
Estate	Chateau de Durette
Varietal	100% Gamay
Region	AOP Régnié
Vineyard	Les Bruyères
Vine Age	40 to 80 years
Soil	Granite
Farming	Sustainable Agriculture
Fermentation	Traditional fermentation in combination of stainless steel and cement. 25% whole cluster, 75% destemmed fruit.
Aging	Cement
Alcohol	13%

