

# TERROIRS ET TALENTS

## Grapes

100% Gamay

## Region/Appellation

Beaujolais

## Alcohol by volume

13.50%

## Residual Sugar

1.4 g/l

## pH

3.72

## Total Acidity

4.94 g/l

## Drinking Window

2024 - 2025

## Tasting Guide

A B C D E  
Light Medium Full

## Tasting note printed

20/04/2024

# Sauvage à Poil Vin Sans Soufre, Régnié 2019 6x75cl

## Winemaker Notes

A fruity, pure and mineral wine with violet floral notes, a hint of dark berry fruits and a black pepper finish. The tannins are well-integrated with a balance on the fresh finish.

## Vineyard

From a 2ha plot called 'La Sibérie', located in the Régnié appellation and planted in 1911. These old vines produce tiny yields of small, but very healthy and strong berries.

## Winemaking

Traditional whole-bunch vinification, followed by maceration for about 25 days. For this cuvee we use a natural method with no added sulphites, to highlight the authenticity of this terroir.

## Vintage

2019 was a 'mixed bag' vintage with an overall loss of 25% in Beaujolais against full crop volumes. Beaujolais, Beaujolais-Villages and Moulin à Vent suffered from widespread frost in April. This was followed by bad flowering due to June's record temperature variation from 3 to 42°C. On 18th of August southern Beaujolais was hit by a hail storm, causing up to 50% loss of crop – Beaujolais-Villages/ Coteaux Bourguignonnes appellations were affected the most. August was also wet, but dry and fresh conditions in September allowed the grapes to slowly ripen. Harvest began on 9th September.

## Food match

Grilled and Roasted Red Meats

Perfect with paté and fresh baguette.

