DOMAINE JEAN-MARC BURGAUD RÉGNIÉ 'VALLIÈRES'

100% Gamay. Aromas of strawberry, raspberry and wild berries with some floral notes. The palate is fresh and vibrant. The fruit is explosive. The wine is airy, round, supple and tangy with fine and light tannins. A micro cuvée of great finesse. Wonderful with food, try with rabbit stew with tarragon.

Regnié is the youngest of the Beaujolais Cru appellations, classified as vintage in 1988. The vineyard is around 2 ½ acres and has a sandy and stony soil. The vines are 50 years old. Vinification is traditional Beaujolais and involves carbonic maceration of whole grapes for 7 days. Aged 6 months in vats in order not to mask the sweetness of the style with wood.

Jean-Marc Burgaud, a top Beaujolais grower, claimed by many to be the best producer in Morgon, started his estate with his wife Christine in 1989 after he completed a diploma in oenology. Both sets of their parents were winegrowers. Today the estate covers 47 acres, with 32 acres in Morgon, 12 acres in Beaujolais Villages and 3 acres in Régnié, which Jean-Marc believes is the maximum area he can cultivate while still producing the quality he is after. Although not certified, he farms organically and all the work in the vineyard is done by hand and most by Jean-Marc himself. In a region with no shortage of ambitious and diligent winemakers, Jean-Marc has proved himself again and again to be an over-achiever. He has great land, works hard in the vines, but above all has a light touch in the cellar.

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Tasting Note:

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Shelf Talker:



