

RÉGNIÉ – JULIEN SUNIER

Beaujolais



APPELLATION: Régnié

BLEND : Gamay (100%)

WINEMAKER: Julien Sunier

VINEYARD: _____

The grapes are farmed from these different lieux-dits in Regnie: En Oeillat, les Vergers and Basse Ronze, amounting to 3.93 hectares. The vines are 60 years old and sit at 280-400m altitude with southern exposure. The soils are pink granite sand with weak presence of clear clays in the subsoil.

VITICULTURE: _____

The viticulture is certified organic. Julien is dedicated to sustainable agro-ecology, striving each day to protect and nurture local wildlife, biodiversity and soil fertility.

WINEMAKING: _____

Julien works in what he describes as an 'open-door, climatic winery', with fermentations taking place outdoors and movements carried out by gravity. The grapes are vinified with indigenous yeasts and no added SO2. Whole bunches undergo semi-carbonic maceration in anaerobic conditions for 10 to 20 days, with manual punch-downs, before being pressed in a traditional vertical press. The wine is then aged for eight months on fine lees, with 20% in epoxy-lined cement tanks and 80% in 228-litre oak barrels of around ten years' use. It is bottled unfiltered, with only a low addition of sulphites.

WEBSITE: <https://julien-sunier.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A spicy Gamay with a perfectly balanced, fine-grained tannic structure, moreish acidity and a savoury core sprinkled with wild herbs. A versatile, gastronomic Régnié that would pair beautifully with a wide range of dishes.