

## Regnie Montmerond 2021, Antoine Sunier

Beaujolais, France



|                      |                |
|----------------------|----------------|
| <b>Product code</b>  | AM1221RC       |
| <b>Grapes</b>        | Gamay          |
| <b>Country</b>       | FRANCE         |
| <b>ABV%</b>          | 12.5           |
| <b>Case Size</b>     | 12             |
| <b>Closure Style</b> | Cork           |
| <b>Producer</b>      | Antoine Sunier |
| <b>Vintage</b>       | 2021           |



Organic



Natural



Biodynamic



Vegan



Vegetarian



## Producer

Based in the Cru of Regnié, Antoine is one to watch in Beaujolais. Leaving behind a life in computers Antoine moved to Regnié, close to his brother Julien's winery and established his own domaine in 2014. On 5.5ha, 4.3 in Regnié, 1.2 in Morgon the land is worked sustainably, using cover crops including cereals and peas for biodiversity. The soils are diverse from deep granite in Regnié to old alluvial in Morgon. The wines are grown up and tense, their elegance belies the gamay of old, looking only towards a future of discovery. Stocks are strictly limited on these wines.

## Tasting Notes

The nose starts tight - slowly growing with some darker fruit and eventually with perfume. Large scale, more saline- much more concentrated - growing in power and intensity.

## Viticulture

Organic Farming since 2014. 100% shallow granite and rock. Age of vines: 60 years old South Exposure - 350m

## Winemaking

Gravity flow, indigenous yeasts, no additives, carbonic maceration (whole bunch) for 10-20 days, manual devatting, very soft horizontal over a day. 100% again in old Burgundy oak barrels (8 years or older) for 12 months on fine lies without additives. Assembled for 1 month, sulphur addition of 10mg/l to 20mg/l, not filtered not fined.