

## Regnie Montmerond, Antoine Sunier Beaujolais, France



<b>Product code</b>	AMo622RC
<b>Grapes</b>	Gamay
<b>Country</b>	FRANCE
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Antoine Sunier
<b>Vintage</b>	2022



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

Deeper colour, more direct and intense fruit - really inviting. Vibrant - perhaps a bit more acid-energy. Very red-fruited in the end of the finish.

## Viticulture

A

## Winemaking

A

## Awards

A

