



## Regnie, Antoine Sunier

Beaujolais, France



<b>Product code</b>	AM2223RC
<b>Grapes</b>	Gamay
<b>Country</b>	FRANCE
<b>ABV%</b>	12.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Antonie Sunier
<b>Vintage</b>	2023



Organic Conversion



Natural



Biodynamic Conversion



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

This cuvee was half sand and alluvial. Silky red fruit nose. A wine that is nicely structured - open, but still with good concentration. Pretty small complexities and long finishing.

## Viticulture

A

## Winemaking

A

## Awards

A