

## Regnie Montmerond 2022, Antoine Sunier

Beaujolais, France



<b>Product code</b>	AM1223RC
<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>	Antonie Sunier
<b>Vintage</b>	2023



Organic



Natural



Biodynamic



Vegan



Vegetarian



### Producer

Based in the Cru of Regni , Antoine is one to watch in Beaujolais. Leaving behind a life in computers Antoine moved to Regni , close to his brother Julien's winery and established his own domaine in 2014. On 5.5ha, 4.3 in Regni , 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 Regni  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 sale, 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 day, manual devattin, very sift 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.