

HOSPICES DE BEAUJEU

Régnié

History

Now owned by Beaujeu Hospital, the Hospices wine estate evolved slowly over the centuries, thanks to legacies from more than 250 benefactors from 1240 to the present day. The Maison François Martenot intends to return this historic estate to its former glory and promote the four reserves bearing the names of major donors.

Grape variety

Gamay

Origin

The Régnié appellation covers the communes of Régnié-Durette and Lantignié in the Beaujolais vineyards. It is one of the ten Beaujolais crus.

Vinification

Traditional vinification. Maceration in stainless steel vats with thermo-regulation, long vatting during which pumping over are performed.

Soil

Sand and granitic gravel containing a variable proportion of clay.



Colour

Deep garnet color, very frank.



Nose

Expressive nose revealing of ripe fruit aromas and black cherry.



Palate

On the palate à beautiful freshness and richness. The wine is opulent with melted tannins. Also a good aging potential.

Recommandations

Ideal on delicate white meats such as rabbit or veal with rosemary. It also goes very well with river fish.

Serving

14° - 15°C

Cellar potential

Drink within 4 years.



MAISON
FRANÇOIS MARTENOT
BEAUNE

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