

BONNET ROUGE

2012 Régnié
Technical Sheet

Tasting Notes

The Régnié's dark purple color introduces a powerful nose of wild little red fruits. The palate shows some ripe raspberry with an underlining touch of black licorice. The fruit is pure with a frank and expressive tannin structure. This pretty Régnié is sun-kissed, round, and a pure reflection of its terroir.

Wine Making

This bottle of Régnié is a natural wine and no sulfites were added from the harvest to the bottling. The grapes were hand picked and carefully selected from only the best fruit from some of the oldest vineyards in the area, up to 60 years old. Gentle handling of the grapes from harvest and minimal intervention in the cellar enhances the wine.

- 100% in neutral oak barrels
- 7-12 days maceration; traditional semi-carbonic fermentation
- Hand harvested; 100% whole cluster
- Alcohol 13%
- No SO2 added.
- Barrel Maturation for 8 months
- Wine interventions and bottling respecting Moon cycles



Food Pairings

This natural Régnié will pair perfectly with terrines, grilled meats, poultry and cheeses. Its delicate, but versatile nature also makes it a perfect aperitif or afternoon sipping wine.

This wine is best served with a slight chill at 59° F and decanted ideally half an hour before serving.

For more information please visit: www.bonnetrouge.com or email: info@bonnetrouge.com