



Gilles Copéret

# REGNIE Les Chastys

## GRAPE VARIETY

100 % Gamay Noir à Jus Blanc

## COLOUR

Red

## TERROIR

Around the estate buildings on pink granite soil

## AVERAGE VINE AGE

5 to 60 years old



## TENDING

Goblet pruning, integrated, eco-friendly tending techniques for many years, **Terra Vitis** certified since the 2018 vintage; the prunings are minced then left in the vineyard to return the nutrients to the soil.



## VINIFICATION

Hand picking only. 11-day semi-carbonic whole bunch maceration. 6 to 10-month concrete vat maturing before bottling.



## TASTING

**EYE** : lovely crimson hue

**NOSE** : great intensity with black berry fruit notes (blackcurrant, blackberry)

**PALATE** : the powerful attack extends onto remarkable lovely structure that combines concentration, fullness and elegance. A really sound and particularly seductive wine.



## SERVING

**SERVING TEMPERATURE**

: 13°C/55°F

**CELLARING**

: 5 to 7 years

**PAIRINGS**

: suited to any style of meal and great when shared with friends

