

DOMAINE DE LA BÊCHE RÉGNIÉ

Olivier Depardon is the 7th generation to farm Domaine de la Bêche, founded in 1848 deep in the hills of Beaujolais. His son and daughter have joined him on what is a very traditional domaine (they still use the 5,000 and 6,000 liter *foudres* that their grandfathers used to age Côte du Py).

Their 69 acres of vines grow in all six of Morgon's *climats*.



VINEYARD

Site: Régnié is a high elevation commune in Beaujolais just

southwest of Morgon whose history and viticulture go back

2,000 years.

Soil: Sandy granitic soil.

Vines: Ten acres of vines all head-pruned and averaging 50 years of

age. South-facing.

Varieties: Gamay.

CELLAR

Vinification Grapes are destemmed but the whole berries are retained for

& Aging: gentle, spontaneous ferments with native yeast. Raised for six

months in concrete.

Production: 1,670 cases.

Profile: Deliciously crisp red berry fruit that is packed with charm.