

Depardon Domaine de la Bêche Morgon



Régnié 2023

Domaine de la Bêche is based in the village of Morgon-Villie. Olivier Depardon is the seventh generation of the family to run the estate, having taken over the reins from his father all the way back in 1985. These days, he is very ably assisted by his children, Alexis and Caroline. Their Régnié is made from fifty year-old vines, and like all of the domaine's wines these days, the grapes are destemmed, but not crushed, so that fermentation is semi-carbonic maceration. The wine is aged in cement and the 2023 version offers up a superb and nicely black fruity nose of sweet dark berries, black cherries, gamebird, granitic soil tones, just a whisper of fresh thyme, peonies and a smoky topnote. On the palate the wine is deep, full-bodied and complex, with a lovely core of sappy black fruit, fine mineral undertow, moderate tannins and a long, tangy and beautifully balanced finish. This is absolutely superb Régnié! 2024-2050.

93 pts- John Gilman, View from the Cellar, July-August 2024