



# DOMAINE DES BRAVES

## Régnié

*Régnié (say ray-NYAY) is one of Beaujolais' more elegant crus, combining the grace and perfume of neighboring Brouilly with the complexity and flesh of Morgon. Paul Cinquin—a former semi-professional cyclist who set aside his bicycle to return to the farm like his father and grandfather before him—now works with his son Franck to continue the family tradition. Cru Beaujolais is a cut above, a medium-bodied red that is wonderfully flexible at the table and a bottle that can age well, too.*

**WINERY:** Domaine des Braves

**WINEMAKERS:** Paul and Franck Cinquin (father and son)

**ESTABLISHED:** 1903

**REGION:** FRANCE • Beaujolais • Régnié-Durette

**APPELLATION:** Régnié AOC

**BLEND:** 100% Gamay

**VINEYARDS:** Estate vineyards sit on a plateau some 300 meters in altitude and face south, so grapes are pushed to ripeness even in cooler years, yet remain balanced. Soils are a mix of sand, pink granite and limestone.

**AGE OF VINES:** 45+ years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks and aged also in tank. Bottled unfinned and unfiltered.

**TASTING IMPRESSIONS:** Cherry blossoms, baking spices. Medium-bodied and juicy, with flavors of red plums and pomegranate.

**PAIRING SUGGESTIONS:** Salmon; white meats; roasted autumn vegetables

