

DOMAINE DES BRAVES Régnié

Clément Deglaine and Victor Gentien met in school in Lyon, sharing a similar passion for regional wines and everything Beaujolais. Yet after their studies, the two went their separate ways: Victor to Châteauneuf-du-Pape and Clément to Dijon. Yet it didn't take long for them to reconnect and collectively decide that the call to Beaujolais was stronger than they both could resist. And as fate would have it, a grand family of Régnié—the fifth-generation Cinquin winemaking clan—was ready to hand over the reins of their classic terroir to two young winemakers more than ready for the challenge. Their Régnié is harmonious, rich in perfume and complex, black-fruited flesh—great Gamay to share today or savor after a few years in the cellar.

WINERY: Domaine des Braves

WINEMAKER: Clément Deglaine and Victor Gentien

ESTABLISHED: 2020

REGION: FRANCE • Beaujolais • Régnié-Durette

APPELLATION: Régnié AOC **BLEND:** 100% Gamay

VINEYARDS: Estate vineyards sit on a plateau some 900 feet in altitude and

face south. Soils are a mix of sand, pink granite and limestone.

AGE OF VINES: 45 years, on average

WINEMAKING: Hand-harvested. Warm pre-ferment maceration; fermented full cluster on indigenous yeasts in stainless steel tank. Aged in tank.

TASTING IMPRESSIONS: Aromas of cherry blossoms, baking spices. Medium-bodied and juicy, with flavors of plums and black cherry

PAIRING SUGGESTIONS: Roasted salmon; white meats; autumn vegetables

