

MAISON PASSOT





RÉGNIÉ 2020

MAISON PASSOT | Maison Passot is a small 11 hectare family property spread over 4 crus in Beaujolais. Owners Dominique, Rémy and Simon continue the family tradition, going back generations. The family tends 21 plots - half of which are in Chiroubles, one quarter in Morgon, and smaller holdings in Fleurie and Régnié - in addition to some Viognier vines. All farming follows strict tenets of *la lutte raisonnée* for a more "natural" wine, surrounded by signs of life and rich biodiversity.



BEAUJOLAIS Located north of Lyon in eastern France, Beaujolais overlaps Burgundy in the north and Rhône in the south. The picturesque Beaujolais vineyards run along the Saône River where the Crus form a meandering path on the granite terrain. From south to north, Brouilly is followed by Côte de Brouilly, Régnié, Morgon, Chiroubles, Fleurie, Moulin-à-Vent, Chénas, Juliénas and Saint-Amour.

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BLEND 100% Gamay

VINEYARDS | Régnié - only one square mile in size - is situated in the bottom of the Brouilly hill, known for its pink granite soil with high mineral content. From old 40 year old vines that grow on gravely granite with some clay on slopes facing East.

WINEMAKING | Hand harvested grapes that undergo primary and malolactic fermentation in stainless steel and cement vats.

ALCOHOL | 12.7%

TASTING NOTES

This wine is perfumed and has notes of raspberries, currants, blackberries, cassis with a dash of spice and a mineral core. This is a delicious wine with a long finish. Régnié features raspberry, red currant, sloe and blackberry aromas. Its flavor profile of red berries is both fresh and structured, leading to a very aromatic wine with good length and a touch of mineral and spice.