

JULIEN SUNIER RÉGNIÉ 2019





Original price was: \$56.99.\$49.99Current price is: \$49.99.

Product Code:	3275	Closure:	Cork
Country:	France	Unit:	Each
Region:	Beaujolais	Volume:	750ml
Sub Region:	Régnié	Alcohol:	12.5%
Style:	Red	Grape:	100% Gamay Noir
Variety:	Gamay		





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TASTING NOTES

Winery notes (2019 Vintage)

"This Beaujolais' cru, often underestimated, does not have to be ashamed of its neighbor Morgon. Our Regnié comes from distinct and complementary types of land, one composed of deep granitic sand bringing greediness, conviviality and the other of stony soils of ancient alluvium bringing spicy notes and structure to the wine.

A little less macerated on skins than the two other crus, it will be appreciated from the bottling by its friendliness. On the nose, the vine peach dominates, followed by a smooth mouth with velvet tannins."

94/100 JamesSuckling.com (2019 Vintage)

"Stunning nose of wild flowers and wet earth, that slowly adds a cornucopia of wild red berries. Cool, well structured and very elegant, here is striking proof of the potential of one of the least well-known Beaujolais appellations. Long finish with a stunning interplay of fine tannin, mineral acidity and delicate fruit. Bottled unfiltered and unfined. Drink or hold."

92/100 Josh Raynolds, Vinous (2019 Vintage)

"Dark, bright-rimmed magenta. Bright and energetic on the perfumed nose, displaying intense red and blue fruit, exotic spice and lavender qualities and a hint of smoky minerality. Sappy and precise on the palate, offering penetrating black raspberry, bitter cherry and floral pastille flavours; hints of licorice and succulent herbs build with air. Fine-grained tannins add grip a very long, penetrating finish that echoes the mineral note and leaves a hint of smoky bacon behind. Best after 2021."



Reviews for the 2018 vintage below...

94/100 Gary Walsh, The Wine Front, August 2020 (2018 Vintage)

"Spicy and exotic, blackcurrant, raspberry, dried roses, sweet herbs and earth. Medium-bodied, supple and succulent, juicy raspberry and berry coulis, grilled meat and 'mineral' character, but all built around sweetness of fruit and inner perfume. Cherry pip acidity. Tannnin is ripe and dense, with a silty feel as it runs long on the palate. Such a seductive wine. So lovely."

CONTACT VINO FINO

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