

Frédéric Berne,
Régnié `La Pierre` 2023
Régnié, Beaujolais, France



Grape Varieties	100% Gamay
Winemaker	Frédéric Berne
Closure	Natural Cork
ABV	12.5%
Bottle Sizes	75cl
Notes	Certified Organic, Sustainable, Vegetarian, Practising Biodynamic, Vegan

PRODUCER

Brought up on a farm in Beaujolais, Frédéric Berne has always had a natural connection with the land around him. Encouraged by his parents to do something different, and attracted by wine's ability to express its surroundings, he decided to become a winemaker. After a few years working across southern Burgundy, Frédéric finally set up on his own in 2013. Inspired by the diversity of the granite soils in Lantignié (close to Régnié and Chiroubles), Frédéric established himself in the grounds of Château de Vergers, in the heart of the village. Firmly committed to highlighting what he calls "the many faces of Gamay" in his wines, Frédéric also strongly believes that Lantignié has the potential to become the eleventh cru of Beaujolais.

VINEYARDS

Frédéric has 7.5 hectares between Beaujolais-Villages, Morgon, Chiroubles and Régnié. All of his vineyards are certified organic and he is also practicing biodynamic viticulture. 'La Pierre' is a lieu-dit located in the south of Régnié, at 300 metres elevation. The Gamay vines are planted on pink granite soils with alluvial sediments from the Quaternary glacial period.

VINTAGE

2023 was an excellent vintage in Beaujolais and produced exceptionally balanced wines. A mild spring brought about an early budburst and flowering and fruit set occurred under ideal conditions. Good soil water reserves enabled the vines to cope with the summer heat, and cool nights allowed the grapes to undergo a perfectly paced ripening, retaining lovely freshness. There were a few hailstorms in August, which damaged some of the bunches. Harvest began at the beginning of September and rigorous sorting ensured that only pristine fruit made it into the ferments.

VINIFICATION

All the grapes were hand harvested. Frédéric follows a policy of minimal intervention in his winemaking and uses only indigenous yeasts in his ferments. The 2023 Régnié 'La Pierre' was made using 100% whole bunch and semi-carbonic maceration with fermentation in stainless-steel tanks lasting for around 15 days. Following fermentation, the wine was aged for 12 months in oak barrels prior to bottling.

TASTING NOTES

The Régnié 'La Pierre' is bright ruby in colour. The nose is bursting with ripe red fruit aromas of strawberry and sour cherry with undertones of freshly cracked black pepper. The palate is crunchy and elegant, revealing silky tannins and a delicate fresh finish.