



Vignerons de Bel-Air

Régnié – Cru Beaujolais

With a dark ruby color, aromas of ripe red fruits, peony and iris give way to powerful yet elegant mouthfeel with silky and delicate tannins and persistent berry fruit on the palate.

Gamay 100%

Appellation	Régnié
Vineyards	Sustainably grown vines of over 55 years old, in granite soils.
Vinification	Hand harvested from selected plots. Semi-carbonic and traditional fermentation between 6 to 8 days with temperature control. Aging for 5 months in stainless steel tanks.
Pairing	To be savored with roasted game birds, turkey, a papillote of rabbit with spices, pan fried mushrooms, puff pastry with roquefort cheese or a fresh goat cheese with figs and nuts.
Serving	Serve at 57°-62°F and drink within 2-4 years.



The story of the Vignerons de Bel Air began in 1929 at the dawn of the Great Depression, when a handful of winemakers in Beaujolais joined forces to resist the economic storm. Now, with 250 members growing within all ten cru appellations, the Bel Air winery holds firm to the tough and dynamic core it was founded upon. We bring you the "clochet" or clocktower series of crus, with the steeple of each of the cru village churches featured on the label. Each of these wines offer the characteristics that the region is known for, beautiful fruit expression, finesse, balance and complexity of terroir.