



CUVÉE CLASSIC



*Printemps Fleuri*  
**RÉGNIÉ**

100% GAMAY



## VINEYARD

Grape variety: Gamay  
Age: more than 55 years

Soil: Granite  
Training system: Gobelet

Our vines are trained in a sustainable way in order to take care of our amazing region with many terroirs.

## WINE MAKING

Harvesting: Hand made with selecting in the plots.

Vatting: Semi-carbonic and traditional fermentation between 6 to 8 days with temperature control.

Ageing: 5 months in stainless steel tanks.

## TASTING

Color: Ruby.

Nose: Persistent and intense notes of very ripen fruits, iris and peony.

Mouth: Delicate and harmonious tanins.

Powerful and elegant wine.

## SERVICE

14–16 C. To taste with a « papillote de lapin » and spices, a frying pan full of mushrooms or a roquefort « feuilleté ». Must be tried with cheese, fig and nuts.



[www.vignerons-belair.com](http://www.vignerons-belair.com)

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