

Domaine de la Bonne Tonne

*Régnié 'Agath the Blue'*



Vineyards: Certified organic, in conversion to biodynamic. Vines are 50-years-old. Soil is clay.

Fermentation: Semi-carbonic fermentation in concrete tanks with natural yeast.

Aging: 7 months (20% in demi Muid (600 litre oak barrel) and 80% in concrete tank. No filtration, no fining.

Grape varieties : Gamay

Vineyard age : 50-year-old vines

Soil : Clay

Alcohol : 13%



Organic

