

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

Soil Clay

Alcohol 13%



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