



PROFILE

Located in Lantignié in Beaujolais is Domaine Raphaël Chopin, a property of about five hectares of vines in Morgon, Régnié and Beaujolais Villages. The Domaine is made up of young vines planted in 1989, which are next to the oldest, gnarled vines planted in 1905. Raphaël's philosophy is to be respectful of the terroir and the vines in order to offer the best of each vintage. He practices lutte raisonnée, and most of the treatments used in the vineyard are of natural origin, such as sulfurs and copper. Vinification is semi-carbonic at a low temperature. Chopin only adds a minimal amount of sulphites, does not filter, and uses only native yeast. In five years, the domaine will be certified organic.

91 points 2016 vintage from Vinous: "Vivid ruby-red. Lively, sharply focused scents of red currant and strawberry are complicated by cinnamon and star anise notes. Lithe and appealingly sweet on the palate, offering intense red berry, bitter cherry and floral pastille flavors that take a sweeter turn with air. Distinctly energetic in style, delivering smooth tannins and zesty finishing cut." (JR)



SPECIFICATIONS

Wine: Régnié "La Ronze"

Varietals: Gamay

Appellation: Régnié AOC

Exposure: South

Soil: Schist and pink granite

Vineyard Age: 40-80 years

Pruning: Gobelet

Vineyard Area: Two hectares

Yield: 40-45 hl/ha

Harvest: Manual

Agricultural Method: Sustainable, Vegan 

Production: 12,000 bottles/year

Vinification: Semi-carbonic maceration. Fermentation and aging in stainless steel.

Alcohol: 14%

Residual Sugar: > 2 g/l

Acidity: 3.6 g/l

Food Pairing: White meat, fresh water fish