

CHÂTEAU DE PIZAY

REGNIE

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This A.O.C. wine stretches over 600 hectares and represents an average crop of 30.000 HI yearly.

CHATEAU DE PIZAY PRODUCTION

- . Grape variety : Gamay
- . Age of the vineyards : about 55 years
- . Surface : 5 Ha
- . Yield per hectare : 45 HI/Ha
- . Exposure : South
- . Soil : granite
- . Pruning : goblet pruning

VINIFICATION

- . Manual grape-picking
- . The whole grapes are gathered in vats (no crushing, no destemming)
- . Selected yeast
- . Controlled temperature: 22-30° C
- . Cooling after pressing

WINE MATURING

- . Malolactic fermentation done after the alcoholic fermentation.
- . Fining with egg-whites
- . Bottling in spring

CHARACTERISTICS OF THE WINE

Alcohol : 12,8° C
PH : 3,60

Total acidity : 3,20
Sugar < 2 g

Visual aspect : ruby colour with violet nuances.
Nose : ripe fruits: blackberry, redcurrant, ,raspberry
Tasting : fruity and supple.
Ageing : from 2 to 4 years.
Temperature : 16° C
To be served with white meats, grilled meats, cheese.