

VIGNOBLE  
**Aucoeur**  
DEPUIS 1925

# Vernus



## Appellation

The youngest member of the Beaujolais Crus family, Régnié is affectionately known as "the Prince of the Crus."

It is primarily located in the village of Régnié-Durette, a charming gem of our region, known for its distinctive twin-spired church — a replica of the Basilica of Notre-Dame de Fourvière in Lyon. Recognized as an AOP (Appellation d'Origine Protégée) in 1988 Cultivated area: ha.



## Origin

Fully ripe grapes harvested at full maturity

Exclusively hand-picked Pink granite terroir with stony formations Traditional manual "gobelet" pruning 100% Gamay noir à jus blanc grape variety



## Vintages & Tasting

Deep ruby-red robe.

A complex nose evokes candied cherry and blackberry, built upon a solid, harmonious, and refined structure. The palate is fleshy, structured, and wrapped in silky tannins, with impressive length on the finish.



## Food & Wine Pairings

Aperitif

Poached pear in wine ("Poire à la vigneronne") Hanger steak with shallot wine sauce ("sauce marchand de vin") Goat cheese platter from Cevennes



## Aging & Serving

Served between 15 and 17 ° C

Potential aging between 2 and 4 years in the cellar