

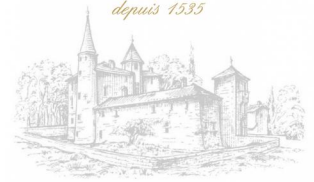
CHÂTEAU DE LA TERRIÈRE

Régnié A.O.P.

Vin Sauvage à Poil

Château
de la Terrière

depuis 1535



REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

AREA 2 ha

OWNER SCEA des 2 Châteaux

ESTATE

The Château de la Terrière has stood in Cercié since the 16th century, in the heart of the Beaujolais region. It is one of the oldest estates in the region. The vines cover a total of 28 hectares and are 50 years old on average. They extend due south, to the mid-slope of a granite hill. The aim of Frédéric Maignet, who is in charge of the château, is to give the wine enough time to fully develop its expression and reflect the complexity of the terroir.

SOIL & VINEYARD

The vines are situated in the "La Sibérie" lieu-dit, in decomposed pink granite soil with a mix of sand and stones.

VINIFICATION & AGEING

Traditional whole-bunch vinification, followed by maceration for about 25 days. For this cuvée we use a natural method with no added sulphites, in line with the authenticity of this terroir.

TASTING NOTES

A fruity, pure and mineral wine with violet floral notes, a hint of dark berry fruits (blackberries, redcurrants) and a black pepper finish. The tannins are well-blended in the mouth with a balance on the fresh side.

FOOD & WINE PAIRINGS

Grilled red meat, game and Burgundy Chesses. Ideally, decanter it an hour before serving.
VEGGIE : Pan-fried vegetables with chestnuts.

ECOLOGICAL PRACTICES

Integrated crop management

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL 2 to 5 years

AWARDS

- 2015 Vintage - Bettane & Desseauve Wine Guide 2016
- 2015 Vintage - 16/20, Revue du Vin de France March 2017
- 2013 Vintage - Gold Medal Gilbert & Gaillard Wine Guide 2015



Frédéric Maignet, the wine man | La Tour Bourdon/La Sibérie

KEY FEATURES

- Parcel planted in 1911
- Natural wine with no added sulphites
- Unusual packaging with strong identity

Château de la Terrière - La Terrière - 69220 Cercié - T (0)4.74.66.77.80 - F +33 (0)4.74.66.77.85

www.terroirs-et-talents.fr - info@terroirs-et-talents.fr