Ch de la Pierre Regnie Sans Soufre

THE FACTS

COUNTRY: France REGION: Beaujolais APPELLATION: Regnie

THE STORY

The Château de la Pierre, owned by the Barbet family, is a ten hectare estate with vineyards in Brouilly and Régnié. This property has been certified organic since the 2013 vintage. The Régnié comes from Tour Bourdon, a very special plot of old vines. This vineyard is noteworthy for its soil—sandy and laced with purple granite, with excellent drainage—as well as the age of its vines (60-70 yrs old) which naturally keeps yields low.

Xavier Barbet used to work with Jules Chauvet, who is considered the 'father' of natural winemaking in France.

They did experiments together in the 1950's. After all of these years of experience, Barbet decided to bottle the Pierre Régnié as a 'vin nature', without any added sulfites during winemaking or before bottling.



