



David Milligan Selections
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Chateau du Pizay Regnie



2017

Grape Varietal: Gamay
Vine age: 55 years
Region: Beaujolais
Appellation: Regnie
Soils: Granite

Manual grape-picking. The whole grapes are gathered in vats (no crushing, no destemming). Controlled temperature: 18-28° C. Cooling after pressing. Malolactic fermentation done after the end of the alcoholic fermentation.

Maturing in stainless steel tanks. Fining with egg-whites. Natural tartaric stabilizing thanks to the cold winter temperature.

The Regnié appellation covers 650 hectares and annually represents an average production of 36,000 hectoliters. Last born of the Beaujolais crus, since 1988, it is the most Beaujolais of the Crus. The Château de Pizay owns a winemaking estate in the hamlet of "Chastys" in Régnié, which produces wines that are distinctive and remarkable for their aromas of raspberry and blackcurrant.

92 Points James Suckling

The Chateau de Pizay is one of the oldest and most famous estates of the Beaujolais region. Since the Middle Ages the fine wines of the Château de Pizay have been appreciated by Beaujolais-lovers. The oldest records date to 1030, the keep was built in the 14th Century and the classic formal gardens were added in the 18th Century.

The Chateau is now a luxurious hotel, with a fine restaurant and visitors are able to visit the magnificent old cellars that have hosted many famous banquets. The Chateau and grounds are beautifully maintained including a sculpted hedge garden.



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