RÉGNARD

Régnard

Grand Régnard

Chablis, France
Vintage: 2023

Overview

Régnard, one of the oldest and most prestigious houses in Chablis, was founded by Zéphir Régnard in 1860. In 1984, Baron Patrick de Ladoucette purchased Régnard and has perpetuated the style and tradition of the wines. Respectful of tradition, Régnard continues to offer a complete range of Chablis wines, including Grands Crus, Premiers Crus, Chablis and Petit Chablis.

Grand Régnard is made from the vines of the Chablis appellation area, planted on the best exposed slopes with Kimmeridgian soils that are made up of shell limestone and clay. Each year, this cuvée produces a beautifully fruity, round and elegant wine typical of a young Chablis. The bottle is modeled after an old 17th century bottle.

Winemaking

During the harvest, all the grapes are handpicked and then pressed. The must then passes into a small vat for natural clarification and the juice is transferred to stainless steel tanks for malolactic fermentation. Four different types of yeast are used for fermentation, each bringing a specific character to the wine. This enables the Régnard team to achieve great complexity in its wines. Each tank receives cultural yeast to start the fermentation.

The temperature of the fermentation is regulated at 68-71°F by water that is circulated in the double lining of the tank. After the first fermentation, all of the wine undergoes malolactic fermentation. Bacteria is added to begin this fermentation, which reduces the wine's acidity and gives it more complexity and stability.

For 6 to 8 months months, the wine ages in 100% stainless steels vats. The wine is then filtered before bottling.

Tasting Notes

Bright, limpid pale color. Expressive nose, revealing aromas of yellow fruits, enhanced by a beautiful minerality. Fresh palate with a full, fat texture and fruity flavor, revealing notes of white peach and apricot.

TECHNICAL INFORMATION
Varietals: 100% Chardonnay