

Château de Pizay

Beaujolais Blanc

Régnié

Morgon

Morgon "La Centenaire"

CHÂTEAU DE PIZAY

Régnié
2023

Château de Pizay is one of the oldest and most famous estates of the Beaujolais region. Since the Middle Ages, their fine wines have been appreciated by Gamay lovers across the world. 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 Château is now a luxurious hotel with a gorgeous interactive winemaking museum and magnificent old cellars. Sitting high on the slopes between Brouilly and Morgon, this appellation is known for its distinct pink granite soils, yielding highly aromatic, fruit-forward, and mineral-driven wines with a signature spicy finish. Pizay Régnié is more substantial than your average Régnié.

Region: Beaujolais, France

Appellation: Régnié

Vine Age: 55 Years

Varietals: 100% Gamay

Soil Type: Granite

Alcohol: 13%

Closure: DIAM Cork

Vegan: No

UPC: # 641895198368

Size: 750 mL

Vinification: 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.

Tasting Notes: This Juicy & explosively aromatic Régnié has tons of crushed blackberries & violets on the nose. Medium-bodied palate the tannins build nicely at the finish.

Food Pairing: Delicious with roasted chicken, grilled salmon and charcuterie,



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