

RÉGNIÉ ARCHAMBAULT

Beaujolais, France

Domaine Raphaël Chopin

Method & Production

'Archambault' is named in homage to the Chopin families first winemaker. The organically cultivated (certified organic from 2023) estate grown Gamay grapes are hand-harvested from the Régnié appellation in Beaujolais. 12 to 15 days of maceration. Fermented in cement using indigenous yeasts. Aged for one year in 600L barrels on the lees, before filtration.

Food Matching

Guineafowl, duck or partridge

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
RH0223	Régnié Archambault	Gamay	2023	13.5%	Cork	12x0.75lt	No	No	Yes	No