

# Dom de la Bonne Tonne Regnie Agath the Blues

## THE FACTS

COUNTRY: France  
REGION: Beaujolais  
APPELLATION: Regnie  
CEPAGE: 100% Gamay  
WINEMAKING: Hand-harvested, semi-carbonic Beaujolais-style vinification without SO2, whole cluster fermentation, indigenous yeasts. Fermentation time: 17 days. Cold pre-fermentation for 12 hours.  
ALCOHOL BY VOLUME: 13.0%  
AGING: 100% 600L barrels

## THE STORY

Domaine de la Bonne Tonne sits on the famed Côte du Py in Morgon, in the Beaujolais region of France. Today, Anne-Laure Grillet and her husband Thomas Agatensi lead the estate, continuing the environmental vision established by Anne-Laure's father, Marcel Grillet. The domaine's name was revived by Anne-Laure's grandfather, Claudius Grillet, after discovering historic records showing the farm was once called Domaine de la Bonne Tonne. Marcel later strengthened the estate's legacy by converting the vineyards to organic farming, shaping the ecological approach that defines the domaine today. Working closely with Marcel in the vineyards, Anne-Laure and Thomas craft wines rooted in tradition, guided by a deep respect for the land and the rhythms of the seasons.

## THE ADJECTIVES

OVERALL: Bright, lively with vibrant red fruit and a mineral lift  
AROMAS / FLAVORS: Raspberry, red cherry, violets, light spice, crushed stone  
MOUTHFEEL: Juicy & energetic with silky tannins and refreshing acidity

## THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Biodynamic In Practice, Minimal Intervention / Augmentation, Natural Fermentation  
PAIRINGS: Charcuterie, Grilled sausages, Roasted veggies, Casual bistro fare

