

## 2017 Domaine Tano Péchard Les Bruyères AOC Régnié

### *The Winery*

Domaine Tano Pechard is located on the hill of Durette, where it dominates the valley of the Saone, with the Alps in the background and its majestic Mont Blanc which lights up in the early morning. The Estate, with this breathtaking view, has a stone building, typically Beaujolais, dating from the 18th century, where life is good.

Ghislaine and Patrick Péchard , passionate wine-makers, are the owners. They created this estate in 1986 to pay tribute to their father, Antoine Péchard, or "Tano" who was an exceptional winemaker who died too soon. Today, it consists of 10 ha 50 of fragmented parcels on the village of Régnié-Durette, but also on the communes of Lantignié and Beaujeu.

Their know-how is the legacy of the men and women of their family who have been working the land for a long time. Their grandfather, Claude Péchard, farmer-plowman, already trod the soil Beaujolais with his robust percheron (hence the name Péchard), under the reign of Louis XIV;



www.mcowines.com  
Phone: 905-562-1392  
Email: mco@mcowines.com

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**Retail Price: \$16.95**

(Price subject to change without notice)

**Product # 11355**

**Release Date: Jan 11, 2020**

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**Variety:** 100% Gamay

**Vintage:** 2017

**Region:** 13 hectares of vines in the communes of Régnié-Durette, Lantignié, Saint-Lager, Lancié and Villié-Morgon. They produce Régnié, Brouilly, Morgon, Beaujolais-Villages Rouge and Rosé, Bourgogne Blanc, Méthode Traditionnelle Blanc and Rosé.

**Terroir:** The soil is clayey-silt and sandy. The plots are South / South-East oriented.

**Winemakers:** Famille Péchard

**Vinification:** They practice sustainable agriculture and shallow ploughing (scratching) to protect the soil microbiology. The harvest is done by hand and the grapes are transported quickly to the cellar in small quantities to avoid the grape oxidation.

**Alcohol:** 13%

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### **ACCOLADES:**

**James Suckling: Score 93**

Great sour-cherry nose that pulls you into the cool and elegant, tightly focused palate that has a ton of mineral power. Radical, racy finish that may be too exciting for some. Drink or hold.

International Concours Gamay 2018: Silver Medal

### ***Tasting notes:***

**Color:** a garnet-red color with vivid glimmers

**Nose:** reveals aromas of dark berries

**Palate:** elegant and full of finesse in the mouth; a good length

**Food pairing:** red meat such as prime rib, rib steak; poultry such as Chicken in cream sauce