

## 2019 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;



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**Retail Price: \$16.95**

(Price subject to change without notice)

**Product # 11355**

**Release Date: Nov 27, 2021**

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**Variety:** 100% Gamay

**Vintage:** 2019

**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%

**Aging potential:** 3-5 years

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### **ACCOLADES:**

International Concours de Lyon 2020:  
Gold Medal

WineAlign: David Lawrason—Score 90

“This is a delicious, open knit, smooth and very generous gamay with classic aromas of strawberry/cherry jam, red rose, vague pepper, fresh herbs and meadow after a rain. It is light to medium bodied, supple and full of fruit. Tannins are very fine grained; the length is very good to excellent. Best now to 2024.” Tasted Nov 2021

### ***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