



## **Romuald Petit**

Region: Beaujolais

Village: Saint Verand

Appellation: 7ha Mâconnais 5ha Beaujolais

Growers: Romuald Petit

Website: <http://romualdpetit.fr/>

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Romuald Petit farms 7 hectares in the Maconnais and 5 hectares in Beaujolais. His Burgundy parcels are primarily in Saint-Verand with a small parcel in neighboring Pruzilly. The Beaujolais parcels are primarily in Morgon with smaller holdings in Chiroubles and Saint-Amour. Romuald's parcels in the Maconnais are typically Burgundian, in that they differ with regards to their soils, rootstocks and the age of the vines. There are young vines (aged 5-15 years) planted by Romuald, and others that are over a hundred years old, planted just after the Phylloxera crisis. Because each parcel produces grapes with very different qualities, Romuald vinifies each separately, only assembling the wines (or not) before bottling. His aim is to create a wine that is both balanced and expressive. Romuald has always farmed without chemical fertilizers, herbicides, or pesticides. In 2019, he officially began his conversion toward organic certification. All wines are harvested by hand and fermented with indigenous yeast.

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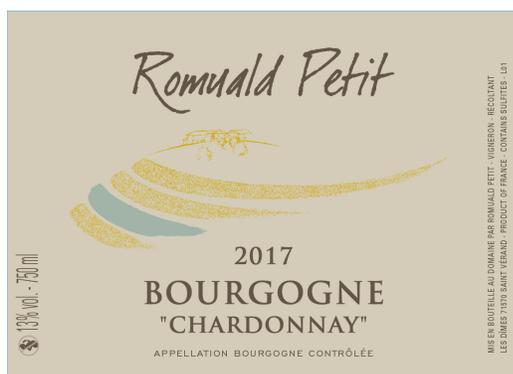
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## Bourgogne Blanc

The Bourgogne Blanc is sourced mostly from two hectares in the “lieu dit” Champ Rond in the village of Chasselas, a village in the southern part of the Saint-Veran appellation. The soil is an unusual red limestone. It is an ideal soil for growing Chardonnay, rendering fresh and particularly aromatic wines that are both lively and fruity. The Bourgogne Blanc is vinified and matured for 6-8 months on its lees in stainless steel vats. No sulfur is used during the process, and only a minimal dose is added just before bottling.



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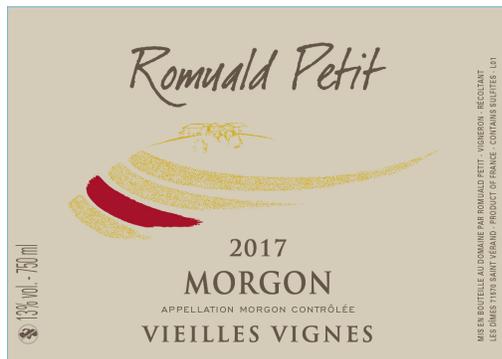
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## Morgon "Vieilles Vignes"

The "Vieilles Vignes" cuvée is produced from the 'lieu-dit' Chateau Gaillard where the vines are between 60 and 100 years old. The soil is a light sandy granite known locally as "arene".



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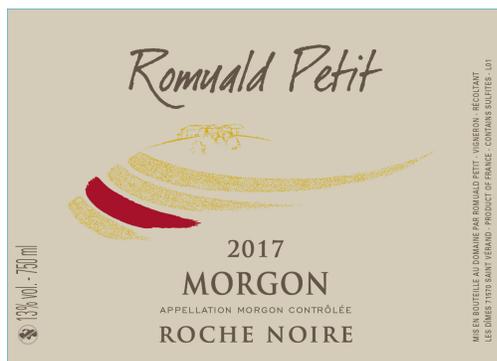
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## Morgon "Roche Noire"

The Roche Noire vineyard takes its name from the black schist soil that is interlaced with decomposed granite. Romuald's vines are more than 50 years old. Both the Chateau Gaillard and Roche Noire vineyards are pruned "à l'ancien" with the gobelet method (no trellising). Romuald vinifies in the semi-carbonic method and typically the wines macerate for 13 days. The Vieilles Vignes is matured in cement and the Roche Noire in both cement and foudres.



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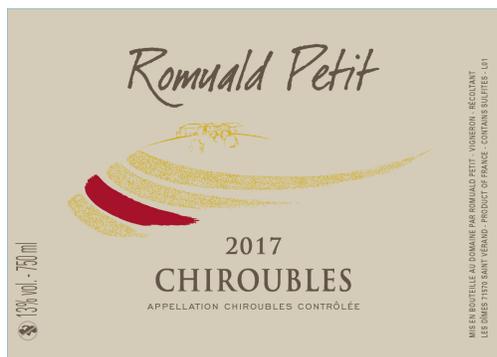
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## Chiroubles

With its 315 hectares, Chiroubles is among the smallest of the 10 Beaujolais Crus. The vineyards which are between 270 and 500 meters, have the highest average elevation in Beaujolais. They are also the steepest, with an average grade of 30°. Romuald's 2 hectares are in the lieu dit "Les Cotes" and were planted by his great-grandfather just after WW2. The soil is a mix of granite and sand which combined with the vineyard's exposition, make Romuald's vineyard the earliest to ripen in the appellation. The vinification uses carbonic maceration of whole clusters and lasts 14 days. The wine is matured in cement vats for eight months before bottling.



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## Saint Amour “Les Billards”

Identical in size to Chiroubles with its 315 hectares, Saint Amour is among the smallest of the 10 Beaujolais Crus. It is the northernmost of the 10 Crus and forms a border with the southern extreme of the Maconnais. Romuald farms a one-hectare parcel in the lieu dit of “Les Billards” which is at the base of Mont de Besset in the northwest corner of the appellation near Julienas. The soil is a mix of granite and clay which imparts a concentration and structure to the wine. The vinification is semi-carbonic and a percentage of the grape bunches are de-stemmed before entering the fermentation vat. The maceration lasts 21 days and the wine is matured for ten months in both cement and oak barrels of varying sizes and ages.

