

**Winemaker:** Yann Bertrand

**Region:** Beaujolais

**Location:** Fleurie



# Dynamite

GUY, ANNICK ET YANN BERTRAND

**Appellation:** AOC Morgon

**Varietals:** 100% Gamay Noir

**Age of the vines:** 60+ years old

**Farming:** Certified Organic, Biodynamic practicing

**Vinification:** Clusters are hand harvested, then go through a cold carbonic maceration for 20 to 25 days with no punchdowns or pumpovers. No added sulfites and exclusively indigenous yeast. Aged in old 225L and 600L barrels for 7 to 9 months.

Racked and bottled without filtration and in harmony with the lunar calendar.

**Vineyard/Terroir:** 1.16 hectare parcel. Primarily granitic sandstone, this poor, acidic soil allows for concentrated wines. Bush trained according to the lunar calendar to aid vine regeneration. Native cover crops are grown and tilled into the soil in alternating rows to aid soil health. A blend of plants is used for vine treatments, such as buckthorn and nettle.

**About the winemaker:** Growing up in Fleurie, Yann Bertrand never thought he would become a winemaker. After attending university he traveled around the French Alps for a few years. He soon found himself working at wine bars and wine shops, surrounded by passionate wine geeks and artisan winemakers who often came to deliver wine themselves. He eventually decided that the metier of a winemaker would be interesting to him if he pursued it with the same passion as the role models he encountered. Returning to the Beaujolais, Yann began to learn from the incredible circle of producers that he never knew before, including well-known people like Jean Foillard and Yvon Metras. All of the vines are farmed organically, with most of his holdings situated in a single parcel in Grand Pré that spans Fleurie and Morgon. Additionally, Yann took on 1.5 hectares to farm on his own using biodynamic principles. Thanks to incredible farming and a knack for Gamay, Yann Bertrand has justifiably become one of the most sought-after producers in the region.

