

Winemaker: Yann Bertrand

Region: Beaujolais

Location: Fleurie



Phénix

GUY, ANNICK ET YANN BERTRAND

Appellation: AOP Fleurie

Varietals: 100% Gamay Noir

Farming: Certified Organic and Biodynamic practicing

Age of the vines: 40-60 years old

Vineyard/Terroir: 0.7 hectare parcel located in the "En Prion" lieu-dit where the subsoil is granitic. Top soil is shallow and is on a steep hill that forces the roots to dig deep.

Vinification: The grapes are exclusively hand-harvested with rigorous parcel sorting. Cold carbonic maceration for 18 to 22 days. No added sulfur or yeast. Racking before being bottled unfiltered, following the lunar calendar.

Elevage: 90% in old 500L demi-muids and 10% in old 350L barrels for 6 months.



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 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 known as Grand Pré that spans Fleurie and Morgon. Thanks to incredible farming and a knack for Gamay, Yann Bertrand has justifiably become one of the most sought-after producers in the region.