

Winemaker: Yann Bertrand

Region: Beaujolais

Location: Fleurie



Fleurie Vielles Vignes

GUY, ANNICK ET YANN BERTRAND

Appellation: AOC Fleurie

Varietals: 100% Gamay Noir

Age of the vines: 60+ years old

Farming: Certified Organic and Biodynamic practicing

Vinification: Clusters are hand harvested, then go through a cold carbonic maceration for 17 to 20 days without pumpovers. No added sulfites and exclusively indigenous yeast.

Aging: 7 to 8 months; 80% in old 225L barrels, 20% in old 600L demi-muids. Racked and bottled without filtration or added sulfites and in harmony with the lunar calendar. Minimum 10 months bottle aging before release.

Vineyard/Terroir: 2.5 hectare parcel. Primarily decomposed granite, 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.

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 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.

