

Winemaker: Yann Bertrand

Region: Beaujolais

Location: Fleurie



Saint Amour Les Bambins

GUY, ANNICK ET YANN BERTRAND

Appellation: AOC Saint Amour

Varietals: 100% Gamay Noir

Age of the vines: 55-65 years old

Farming: Organic
(under conversion)

Vinification: As part of the "Grapes from our Friends" series, grapes from this vineyard are purchased "on the vine" - hand harvested by the Bertrands' team and rigorously sorted at the vineyard into 300kg bins. Yields are managed to achieve the ripest and healthiest harvest possible. Fermentation is performed through cold carbonic maceration for 17 days. No pump overs, no added sulfites, and exclusively indigenous yeast. Aged in 225 liters used barrels for 8 months. Racked and bottled at the property without filtration and in harmony with the lunar cycle.

Vineyard/Terroir: 1.1 hectare parcel from "Côte de Besset" on the hilltops of Saint-Amour. Bush-trained vines are currently under organic conversion. Native cover crops are tilled into the soil in alternating rows. Blue stones from mica schists and sandstone scree give the wine a robust and spicy side.

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. Following two unusually small harvests, Yann created a line of négociant wines in 2016 following strict criteria that all vineyards must be plowed and farmed without any chemical pesticides or fertilizers. The grapes are always purchased "sur pied" and harvested by Yann and his team, and vinification is done with native yeasts. Elevage and bottling take place at the domaine, just as with every other wine produced at the estate.

