

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:

Biodynamic farming,
certified organic

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

Racked and bottled at the property without filtration and in harmony with the lunar cycle.

Vineyard/Terroir: 1.16 hectare parcel. Primarily granitic sandstone, this poor, acidic soil allows for concentrated wines. Vines have been grown biodynamically since 2013. 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 (nettle, buckthorn, etc.).

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 and located in a single 7.5 hectare block known as Grand Pré. Additionally, Yann took on 1.5 hectares to farm on his own using biodynamic principles. Thanks to incredible farming and knack for Gamay, Yann Bertrand has justifiably become one of the most sought-after producers in the region.

