

Winemaker
Baptiste Nayrand

Region
Northern Rhône

Location
Millery



Appellation(s)
Coteaux
du Lyonnais

Farming
Certified Organic

Coteaux Lyonnais L'Astrale Rouge

Baptiste Nayrand



Variety

100% Gamay

Annual Production

1,800 bottles

Vineyards

3 vineyard sites with old vines
- Archette, Combarinel and
Charpenay (Millery)

Vine Age

Vines planted in 1950s

Altitude

150m

Size

0.8 hectares

Terroir

Deep clay with Galets (round stones)/ Southern and Western exposure

Vinification

Vinifications are made only with native yeast, without sulfur dioxide, and without any modern oenological product. No temperature control (neither heating nor cooling), and with the objective to infuse the grape rather than to extract.

Elevage

n barrel for 10 months.
Bottled end of June.

Notes

Astrale is single vineyard selection from the oldest vines at the domaine. It's a more "solaire" style of gamay that embodies the Coteaux Lyonnais appellation at it's finest. Depending on vintage, it can be entirely destemmed, partial whole cluster, or entirely whole cluster vinification.

About

Since its inception, the entire domaine has been certified organic. The vineyard is maintained without any chemical products, pesticides, or synthetic fertilizer. The soil is plowed to encourage microbial activity, and biodynamic infusions are used to promote growth and reduce the use of copper and sulfur. Baptiste makes some spot on natural wines that are bringing new attention to this long overlooked appellation.