

Winemaker: Yann Bertrand

Region: Beaujolais

Location: Fleurie



Oh!...

GUY, ANNICK ET YANN BERTRAND

Appellation: AOC Beaujolais Supérieur

Varietals: 100% Gamay

Age of the vines:
40-80 years old

Farming: Biodynamic farming, certified organic

Vinification: The grapes are exclusively hand harvested with rigorous sorting on the plot and on 300kg boxes. Cold carbonic maceration (around 10-12°C at vating) for 15 days, avoiding any intervention. No sulfur or yeast added.

Aging: 100% in vats for 7 months. Racking and bottling according to the moon's cycle, without filtration.

Vineyard/Terroir: 1,69 hectares of which 1 ha in Corcelles (Density: 11,000ft/ha), and 0,69ha at Lancié (Density 10,000ft/ha). The soil is composed of a granitic arena made up mainly of sand. Clay subsoil. Certified organic vines. Gobelet pruning according to the lunar calendar to regenerate the wood. Alternating ploughing and controlled natural grassing.



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. Thanks to incredible farming and knack for Gamay, Yann Bertrand has justifiably become one of the most sought-after producers in the region.