

Winemaker Baptiste Nayrand
Region Northern Rhône
Location Millery



Appellation(s) Coteaux du Lyonnais
Farming Certified Organic

'Sauvage'

Baptiste Nayrand
Vin de France
Gamay



Variety

100% Gamay

Terroir

Glacial Till (round galets with clay)

Total Annual Production

3000 bottles

Vineyards

Freydiere (Millery)

Vinification

All of the reds are made with whole cluster and native yeast fermentation with no added sulfur, but the rest of the vinification changes based on Nayrand's intuitive feeling at each harvest to make the best wine possible from that year's grapes. 'Sauvage' is pressed with a small vertical basket press and typically vinified with 4 weeks of maceration.

Vine Age

Vines planted in 1940

Notes

'Sauvage' is quite simply a tour de force argument for everything that is great about Baptiste Nayrand: Gamay, old vines, natural winemaking, and the Coteaux du Lyonnais. Coming from very old goblet vines in Millery, this wine has the finesse and juiciness of Gamay, marked by an intense and savory backbone. Baptiste allows this parcel to go nearly wild - hence the name 'Sauvage.' The grass isn't plowed, and the shoots aren't trellised / are allowed to grow long. The result is one of the most inspiring and unique wines produced in France today.

Size

0.5 ha

Elevage

6-10 months in new, untoasted oak barrels

About Baptiste Nayrand

Originally from the area around Lyon, Baptiste Nayrand created his eponymous domaine from scratch in 2014.

Today he has just over six hectares of vines, which is the maximum he can farm by himself to maintain the quality he requires.

The majority of vineyards are dedicated to Gamay in the AOP Coteaux du Lyonnais, a small, rather unknown appellation on the outskirts of Lyon, located between the Beaujolais and the Northern Rhône.

There is also a small amount of Chardonnay, Pinot Noir, and Aligoté permitted in the AOP Coteaux du Lyonnais.

