

Winemaker Baptiste Nayrand
Region Northern Rhône
Location Millery



Appellation(s) Coteaux du Lyonnais
Farming Certified Organic

‘Zénith’
Baptiste Nayrand
Vin de France
Chenin Blanc skin contact



Variety

Chenin Blanc skin contact

Elevage

6-10 months in new, untoasted oak barrels

Total Annual Production

2000 bottles

Vinification

50% maceration (one month) and 50% direct press, both native yeast fermentation with no added SO2 or temperature control

Vineyards

Millery

Notes

2020 was the first harvest of a small Chenin Blanc vineyard that Baptiste planted in Millery. He decided to make an experimental, light orange wine from 50% direct pressed and 50% macerated fruit (one month on the skins).

Vine Age

Vines planted in 2018

Size

6 ha

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.

