

**Winemaker** Baptiste Nayrand  
**Region** Northern Rhône  
**Location** Millery



**Appellation(s)** Coteaux du Lyonnais  
**Farming** Certified Organic

# 'L'Arlequin'

Baptiste Nayrand  
Vin de France  
Gamay



#### Variety

100% Gamay

#### Vineyards

Saint-Julien-sur-Bibost

#### Vine Age

1940s and 1990s

#### Size

6 hectares total at the domaine

#### Terroir

Les Broses - deep clay and Galets. Les Charmes - schist

#### Vinification

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

#### Notes

All the reds are made with whole cluste, native yeast and 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.

## 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.

