

Winemaker
Baptiste Nayrand

Region

Northern Rhône

Location
Millery



Appellation(s)
Coteaux
du Lyonnais

Farming

Certified Organic

Coteaux Lyonnais Vésanie

Baptiste Nayrand



Variety

100% Gamay

Annual Production

6,000 bottles

Vineyards

Les Broses (Grigny)

Vine Age

Vines planted in 1970s

Size

1 hectare

Terroir

Deep clay with Galets

Vinification

Whole cluster with no pigeage or remontage. 3 weeks maceration. 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

50% barrel, 50% in fiberglass tank

Notes

Vésanie is an inspired, joyful wine that instantly brings a new definition to the appellation - think of it as cru Beaujolais meets Côte-Rôtie in the best possible way.

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.