

**Region:** Beaujolais



**Winemaker:** Baptiste Bertrand

**Farming:** Organic

# Procrastinateur

BAPTISTE BERTRAND



**Appellation:**  
AOC Brouilly

**Age of the vines:**  
72 years old

**Varietals:**  
100% Gamay

**Vineyard/Terroir:**  
The 0.5ha parcel is located at an altitude of 220 m. The soil of these foothills show alluvial deposits and few stones and pebbles.

## Vinification and aging

The hand-harvested grapes go through a semi-carbonic maceration in whole bunches in concrete vats, the grape are then pressed with a vertical press. The juice is fermented with indigenous yeasts.

The wine is aged in 7 to 10 years old oak barrels, and no sulphites are added during bottling.

## About the winemaker:

It says Baptiste Bertrand on the label, but everyone calls him Bart. Located in Beaujolais, Baptiste farms 4.5 hectares of vines on clay-limestone soils around Charentay, a small commune that makes up part of a swath of Beaujolais-Villages vineyards between Mont Brouilly to the south and Morgon to the north. Baptiste is the first producer in Charentay to be certified organic, and his wines are produced using simple traditional equipment and minimal intervention. This small domaine recalls the best spirit of the Beaujolais – sincere, simple, and delicious wines produced and presented with no nonsense.