

Winemaker: Yann Bertrand

Region: Beaujolais

Location: Fleurie



Lantignié

GUY, ANNICK ET YANN BERTRAND

Appellation: Beaujolais-Village

Farming: Certified Organic and Biodynamic practicing

Varietals: 100% Gamay Noir

Age of the vines: 15 years old

Vineyard/Terroir: 1 hectare parcel located in the "Bastys" area. Composed of a deep granite arena at 500m altitude. Cordon pruning to 6200 vines/ha. Alternating plowing and managed grass control between the vines.

Vinification: The grapes are exclusively hand-harvested with rigorous parcel sorting. Strict carbonic maceration (without juice) for 20 days. No added sulfur or yeast. The wine ages for 8 months, 80% in old 225L barrels and 20% in vats. Racking and bottling, unfiltered and following the cycle of the moon.

About the winemaker: Growing up in Fleurie, Yann Bertrand never thought he would become a winemaker. After attending university he traveled around the French Alps for a few years. He soon found himself working at wine bars and wine shops, surrounded by passionate wine geeks and artisan winemakers who often came to deliver wine themselves. He eventually decided that the metier with the same passion as the role models he encountered. Returning to the Beaujolais, Yann began to learn from the incredible circle of producers that he never knew before, including well-known people like Jean Foillard and Yvon Metras. All of the vines are farmed organically, with most of his holdings situated in a single parcel known as Grand Pré that spans Fleurie and Morgon. Thanks to incredible farming and a knack for Gamay, Yann Bertrand has justifiably become one of the most sought-after producers in the region.

