

Winemaker: Yann Bertrand

Region: Beaujolais

Location: Morgon



Morgon Iron

GUY, ANNICK ET YANN BERTRAND

Appellation: AOC Morgon

Farming: Organic

Varietals: 100% Gamay Noir

Age of the vines: One parcel less than 10 years old and one more than 50 years old.

Vineyard/Terroir: 0,70 hectares plot located at "Bas Douby". Composed of a granitic arena with high iron and shallow manganese content. The vines are organic certified. Gobelet and cordon pruning on 6500 and 8600 vines/ha. Alternating plowing inter-row grassing.

Vinification: The grapes are exclusively hand harvested with rigorous sorting on the plot and on 300kg boxes. Cold carbonic maceration without pumping over. No added sulfur or yeast for 12 days. The wine ages for 7 months, 40% in 225-liter barrels and 60% in 300-liter barrels. Old barrels of minimum 6 uses are used. Racking, then unfiltered, sulfur-free bottling according to 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 and located in a single 7.5 hectare block known as Grand Pré. Thanks to incredible farming and knack for Gamay, Yann Bertrand has justifiably become one of the most sought-after producers in the region.

