



Lantignié

GUY, ANNICK ET YANN BERTRAND

Appellation: Beaujolais-Villages

Farming: Certified organic

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. Certified organic vines. Cordon pruning to 6200 vines/ha. Alternating plowing and permanent inter-row grassing.

Vinification: The grapes are exclusively hand harvested in small 300kg skips, 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 225-liter 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 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.