

Winemaker: Yann Bertrand

Region: Beaujolais

Location: Fleurie



Mon Petit Chéri

GUY, ANNICK ET YANN BERTRAND

Appellation: AOP Fleurie

Farming:
Organic and Biodynamic

Varietals: 100% Gamay Noir

Age of the vines:
Over 40 years old

Vineyard/Terroir: 0,70 hectares plot located at a place called "Chaffangeons". Composed of a granite arena with deep, rich and very silty soil. Vines have been worked on biodynamic principles since 2015. The vines are organic certified. Gobelet pruning on 10000 vines/ha. Alternating soil tillage and controlled natural grassing.

Vinification: The grapes are exclusively hand harvested in small 300kg skips, with rigorous parcel sorting. Carbonic maceration at cold temperatures (around 10-12°C during vatting) for 10 days, avoiding any intervention. No added sulfur or yeast. The wine ages 100% in vats for 8 months. Racking and bottling by the domaine, without filtration and according to 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.

