

Winemaker: Baptiste Nayrand

Region: Northern Rhône

Location: Millery



Roches Blanches

BAPTISTE NAYRAND

Appellation: Vin de France

Farming: Certified organic and biodynamic practices, no tilling of the soil, natural grass cover, no trimming.

Varietals: 100% Gamay

Age of the vines: 30 years old

Vineyard/Terroir:

1 vineyard in Montagny: Le Clos. Soil types include white granite and mica schist. 150 meters altitude, eastern orientation.

Vinification: Hand harvested, fermented with indigenous yeasts. Strict carbonic maceration in fiberglass tanks for 3 weeks. No fining or filtration. Aged in fiberglass tanks for 6 months.

About the winemaker:

Originally from the area around Lyon, Baptiste created his eponymous domaine from scratch in 2014 in the Coteaux du Lyonnais, located in the hills just outside of Lyon between the Beaujolais and the Northern Rhône. Since its inception, the entire domaine has been certified organic. The vineyard is maintained without any chemical products, pesticides, or synthetic fertilizer.

These wines have an excitement and energy found in the most legendary natural wine producers in France. Cognisant of the natural wine movement for many years as a wine drinker, Baptiste began his domaine with a drive to produce exceptional natural wines, and has clearly succeeded.