



LAVERNETTE BEAUJOLAIS-BLANC

certified organic in the EU and biodynamic

The Château de Lavernette lies at the crossroads of the Maconnais and Beaujolais, farming Gamay in granite soils and Chardonnay in limestone soils. Once a monastery, the house and its grounds have been passed down through the Lavernette-de Boissieu family since 1596. Bertrand de Boissieu pioneered sustainable farming in the 1980s; his son Xavier and American wife Kerrie converted the domaine's 28 acres of vines to biodynamic farming in 2006.



VINEYARD

- Site:** The northern limit of Beaujolais; the last row is literally 50 feet from the Pouilly-Fuissé appellation border.
- Soil:** Clay marls otop of a layer of white chalk (hence the *Vigne de la Roche* name on the label).
- Vines:** From a six-acre vineyard of mature Chardonnay whose oldest vines date from 1988 and youngest from 2004. South-southeast exposure. Hand harvested. Yield: 55 hl/ha. Certified organic by Ecocert France SAS but not certified for such practices by USDA; certified biodynamic.

CELLAR

- Vinification & Aging:** Whole bunch pressing followed by spontaneous ferments. Raised in concrete tanks for a long, gentle aging of 18 months on the lees.
- Production:** 900 cases.
- Profile:** Fresh, appley and bright with a dense complexity. It's a great buy and surprisingly age-worthy.
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