



LAVERNETTE BEAUJOLAIS-LEYNES LE CLOS

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:** Leynes is one of the 39 villages entitled to use its name within the Beaujolais-Villages appellation. This designates Lavernette's top Beaujolais.
- Soil:** Relatively heavy clay marls on granite bedrock.
- Vines:** From the domaine's best parcels of Gamay: 4.2 acres of *sélection massale* vines in a walled vineyard planted in 1957, 1961 and 1967. Head-pruned and hand harvested. Yield: 40 hl/ha. Certified organic by Ecocert France SAS but not certified for such practices by USDA; certified biodynamic.

CELLAR

- Vinification & Aging:** Normally the ferments are a mix of whole clusters and destemmed grapes. They play it by ear each vintage, but typically one-quarter whole and three-quarters destemmed. Malolactic fermentation is done in barrels naturally, and the average barrel age is four years. Élevage goes for 10 months; racked only at bottling and never fined.
- Production:** 500 cases.
- Profile:** Quite full and rich, thanks to the heavy clay soils, with excellent structure.