



LAVERNETTE BEAUJOLAIS-VILLAGES

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 on a slope next to the château.
- Soil:** Granite-based with more clay than sand, which translates into more body and texture in the wine.
- Vines:** From 10.65 acres which are more than 40 years old. Head-pruned and hand harvested. Yield: 45 hl/ha. Certified organic by Ecocert France SAS but not certified for such practices by USDA; certified biodynamic

CELLAR

- Vinification & Aging:** The percentage of whole clusters in the ferments dominates but varies according to the vintage. Malolactic fermentation occurs naturally; carbonic maceration for six to nine days. Raised in tank and bottled after about ten months. Minimal sulfur addition.
- Production:** 750 cases.
- Profile:** Body and depth and pithy red fruit.
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