



LAVERNETTE CRÉMANT DE BOURGOGNE

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:** From their little *Vigne de la Roche* vineyard of 8.5 acres, where the domaine's Chardonnay also grows for their Beaujolais Blanc. The vineyard borders the Pouilly-Fuissé appellation line; wine from vines just across this line costs a lot more.
- Soil:** Limestone clay soil overtop a dense chalk vein.
- Vines:** The oldest parcels in the *Vigne de la Roche* site date from 1988 and the youngest from 2002; it's the 2002 vines that are reserved for this crémant. South-southwestern 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:** *Méthode champenoise* made in-house rather than the typical practice of sending to an 'elaborator.' Malo occurs naturally, and the only sugar addition is done at the triage process with yeast. Minimum of 18 months on the lees (see back label for specifics), a considerably longer period than the nine months typical of crémant. No dosage at disgorgement.
- Production:** 300 cases.
- Profile:** A vivacious, appley and altogether refreshing sparkler.
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