



## LAVERNETTE GRANIT BRUT NATURE

certified organic in the EU and biodynamic

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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.

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### VINEYARD

- Site:** In the north limit of the Beaujolais appellation. Bordering the Maçonnais.
- Soil:** Sandy clay soils ovetop of granite.
- Vines:** From the estate's Gamay within the Beaujolais-Villages appellation. The vines average 35 years of age. South-southwestern exposure. Hand harvested. Certified organic by Ecocert France SAS but not certified for such practices by USDA; certified biodynamic.

### CELLAR

- Vinification & Aging:** Xavier and Kerrie traveled to Champagne to meet with Egly & Ouriet, Agrapart, Larmandier Bernier, and others for advice before making Granit. *Méthode champenoise* made in house. Minimum of 18 months on the lees. No dosage after disgorgement.
- Production:** 800 cases.
- Profile:** Artisan, cutting edge, dry sparkling wine. Elegant, long and complex.
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