



LAVERNETTE POUILLY-FUISSÉ MAISON DU VILLARD

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:** On the southwestern flank below the hilltop village of Chaintré in the Mâcon.
- Soil:** Limestone clay.
- Vines:** From four small old-vine Chardonnay parcels totaling four acres planted in 1959, 1964, 1970 and 1971. Western exposure. Hand harvested. Certified organic by Ecocert France SAS but not certified for such practices by USDA; certified biodynamic.

CELLAR

- Vinification & Aging:** Pressed whole cluster and allowed to ferment spontaneously. Raised entirely in stainless steel tanks for a gentle aging of nine months on the lees.
- Production:** 600 cases.
- Profile:** Full of underpinning minerality. Drinks very much “on the stone.”
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