



## LAVERNETTE POUILLY-FUISSÉ VERS CHÂNE

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:** High on a slope near the crest of the hill behind the domaine (just over that hill is the great bowl where resides the village of Fuissé). The high side of this parcel borders the forest while the lower side borders a peach orchard, and the vines grow in a small amphitheater where it's cool and late-ripening.
- Soil:** Mostly thin and calcareous with a small portion of the vines in granitic soils.
- Vines:** From a two-acre Chardonnay parcel that averages about 45 years of age with a southeastern exposure. Hand harvested. Certified organic by Ecocert France SAS but not certified for such practices by USDA; certified biodynamic.

### CELLAR

- Vinification & Aging:** Ferments are spontaneous in barrel, as is malo. Élevage typically lasts on the lees for 22 months in barrel, of which ~20% is new.
- Production:** 400 cases.
- Profile:** Full of underpinning minerality. Drinks very much “on the stone.”
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