

## Beaujolais Lantignié `Granit Rose` 2017

Beaujolais, France



Grape Varieties	<b>100% Gamay</b>
Winemaker	<b>Frédéric Berne</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>1g/L</b>
Acidity	<b>5.4g/L</b>
Wine pH	<b>3.53</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### PRODUCER

Brought up on a farm in Beaujolais, Frédéric Berne has always had a natural connection with the land around him. Encouraged by his parents to do something different, and attracted by wine's ability to express its surroundings, he decided to become a winemaker. After a few years working across southern Burgundy, Frédéric finally set up on his own in 2013. Inspired by the diversity of the granite soils in Lantignié (close to Régnié and Chiroubles), Frédéric established himself in the grounds of Château de Vergers, in the heart of the village. Firmly committed to highlighting what he calls "the many faces of Gamay" in his wines, Frédéric also strongly believes that Lantignié has the potential to become the eleventh cru of Beaujolais.

### VINEYARDS

Frédéric has six hectares between Beaujolais Villages, Morgon and Chiroubles, and is currently converting all his vineyards to organic viticulture. The Lantignié 'Granit Rose' is a blend of different parcels grown on granite soil in Lantignié, a tiny town in west Beaujolais. The vineyards mainly sit on variations of granite bedrock with mineral components of quartz, which lend elegance and purity to the wines.

### VINTAGE

Unfortunately 2017 was another difficult vintage for producers in the Beaujolais. Spring frost struck again and violent hailstorms during July severely impacted volumes across the region. Drought during the summer months posed further risk, until welcome rain fell just before harvest, bringing freshness to the resulting wines. Unfortunately Frédéric's vines were badly hit by hail, resulting in a 40% loss in volume.

### VINIFICATION

All the grapes were hand-harvested. Upon arrival at the winery, the grapes were pressed in a traditional wooden, vertical press and maceration lasted between 5 and 15 days, depending on the fruit. Frédéric follows a policy of minimal intervention in his winemaking and uses only natural yeasts. The Lantignié 'Granit Rose' was made with 100% whole bunch fermentation in stainless steel tanks, resulting in an exuberant red fruit character and fine tannins.

### TASTING NOTES

The Beaujolais Lantignié `Granit Rose` is perfumed with floral notes and red and black cherries. The palate is poised and well-balanced with fine tannins and lifted acidity.