

Frédéric Berne,
Beaujolais Lantignié `Granit Rose` 2023
Lantignié, Beaujolais, France



Grape Varieties	100% Gamay
Winemaker	Frédéric Berne
Closure	Diam
ABV	12.5%
Acidity	5.8g/L
Wine pH	3.41
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic, Vegan

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 7.5 hectares between Beaujolais Villages, Morgon, Régnié and Chiroubles, all of which are organically farmed. The 'Granit Rose' is a blend of different parcels grown on pink granite soil in Lantignié, a tiny town in the west of Beaujolais, at 400 metres above sea level. The vineyards mainly sit on variations of granite bedrock with mineral components of quartz, which lend elegance and purity to the wines. The vines are trained on trellisses with cover crops planted between vine rows to improve soil structure and prevent soil erosion. Frédéric and the team also practice agroforestry to boost the biodiversity of the vineyards and combat the heat during the summer.

VINTAGE

2023 was an excellent vintage in Beaujolais and produced exceptionally balanced wines. A mild spring brought about an early budburst and flowering and fruit set occurred under ideal conditions. Good soil water reserves enabled the vines to cope with the summer heat, and cool nights allowed the grapes to undergo a perfectly paced ripening, retaining lovely freshness. There were a few hailstorms in August, which damaged some of the bunches. Harvest began at the beginning of September and rigorous sorting ensured that only pristine fruit made it into the ferments.

VINIFICATION

All of the grapes were hand harvested. Frédéric follows a policy of minimal intervention in his winemaking and uses only indigenous yeasts. The 2023 'Granit Rose' was made using 80% whole bunch and semi-carbonic maceration with fermentation in stainless-steel tanks lasting for around 10 days. Following fermentation, the wine was aged for six months in concrete vats prior to bottling.

TASTING NOTES

The Beaujolais Lantignié `Granit Rose` is bright red in colour. The nose is brimming with bright red fruit aromas of raspberry and redcurrant with subtle spicy notes. The palate is fresh and supple with fine tannins, a lifted acidity and a crisp finish.