

Frédéric Berne,
Beaujolais Lantignié `Pierre Bleue` 2023
Lantignié, Beaujolais, France



Grape Varieties	100% Gamay
Winemaker	Frédéric Berne
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.5g/L
Acidity	6g/L
Wine pH	3.45
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. 'Pierre Bleue' is the name of the soil on which the vines are planted. Unlike the western side of Lantignié where the soils are predominantly granite, soils here on the eastern side have a higher clay content. Grown at 400 metres above sea level, 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 'Pierre Bleue' 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

Frédéric Berne's Beaujolais Lantignié `Pierre Bleue` is a lovely deep purple in the glass. On the nose, it is fragrant with perfumes of blueberries, black cherry and fruit compote. On the palate, the tannins are supple and ripe and a mouthwatering acidity carries the juicy fruit flavours onto the lingering finish.