

Frédéric Berne,  
**Beaujolais Lantignié Gamay Noir Organic 2024**  
Lantignié, 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>1.13g/L</b>
Acidity	<b>5.67g/L</b>
Wine pH	<b>3.44</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Practising Biodynamic, 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 7.5 hectares between Beaujolais Villages, Morgon, Régnié and Chiroubles, all of which are organically farmed. The Gamay for this wine comes from vineyards around the village of Lantignié on a mixture of pink granite and blue stone soils. The vines are cordon trained on trellises 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

The 2024 vintage presented significant challenges despite avoiding major catastrophic events such as hail or frost damage. Exceptional rainfall and one of the lowest sunshine levels in two decades created intense disease pressure throughout the vineyards, necessitating constant vigilance against mildew outbreaks. Careful vineyard treatments and favourable sunshine during late August proved crucial in salvaging the harvest. Despite an overall yield reduction, the grapes achieved excellent balance and concentration at harvest. This vintage represents a return to classic Burgundian conditions, offering a marked contrast to the extreme heat experienced in the 2022 and 2023 growing seasons.

### VINIFICATION

All of the grapes were hand harvested. The wine underwent a semi-carbonic maceration with whole bunches for around seven days, followed by fermentation with indigenous yeasts. Ageing took place for six months in concrete vats, maintaining freshness and highlighting the wine's natural vibrancy.

### TASTING NOTES

Bright ruby in colour. On the nose, aromas of redcurrant, raspberry and red cherry leap out of the glass. On the palate, the fine-grained tannins carries the bright red fruit aromas onto the crisp finish. A wonderfully approachable Beaujolais.