Château de Lavernette Beaujolais Blanc

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GROWING REGION:

Beaujolais, Burgundy, France.

Terroir:

From a six-acre vineyard in northern Beaujolais literally feet from the Pouilly-Fuissé appellation border. Limestone soil with a layer of white stony chalk under the topsoil. Farming is biodynamic.

GRAPES:

Chardonnay.

VINIFICATION NOTES:

Raised entirely in stainless steel tanks for a long, gentle aging of 18 months on the lees.

TASTING NOTES:

Fresh, appley and bright with a dense complexity.

Château de Lavernette

BEAUJOLAIS-VILLAGES





GROWING REGION:

Beaujolais, Burgundy, France.

Terroir:

From 16 acres of vines growing in Beaujolais' granite-based soil in the north of the appellation where there is more clay than sand, translating into more body and texture in the wine.

GRAPES:

Gamay.

VINIFICATION NOTES:

Made by Kerrie and Xavier de Boissieu. Raised in tank. Certified organic and biodynamic.

TASTING NOTES:

Body and depth and pithy fruit.

Château de Lavernette

BEAUJOLAIS-LEYNES "LE CLOS"





GROWING REGION:

Beaujolais, Burgundy, France. Leynes is one of 39 villages entitled to use its name within the Beaujolais-Villages appellation. This designates Lavernette's top Beaujolais.

Terroir:

From the château's best parcels of Gamay, 4.2 acres planted in 1957, 1961 and 1967. Vines grow in a walled vineyard in granite soil. Certified biodynamic.

GRAPES:

Gamay.

VINIFICATION NOTES:

Aged in older barrels, racked only at bottling, and never fined.

TASTING NOTES:

Dark, rich and round with harmonious tannins.

Château de Lavernette Pouilly-Fuissé Maison du Villard





GROWING REGION:

Macon, Burgundy, France.

Terroir:

From four small old-vine parcels totaling four acres on the southern flank below the hilltop of Chaintré. Average vine age is 55 years. Limestone soils.

GRAPES:

Chardonnay.

VINIFICATION NOTES:

Raised entirely in stainless steel tanks. Certified organic and biodynamic.

TASTING NOTES:

Full of underpinning minerality.

Château de Lavernette

Crémant de Bourgogne





GROWING REGION:

Beaujolais, Burgundy, France.

Terroir:

From the little *Vigne de la Roche* vineyard of 7.5 acres that grows immediately next to the Pouilly Fuissé appellation border. Limestone clay soil with a dense chalk vein. Certified biodynamic.

GRAPES:

100% Chardonnay.

VINIFICATION NOTES:

Méthode Champenoise. Minimum of 18 months on the lees (rather than standard 9 months for most crémant). Bottled without sweet dosage.

TASTING NOTES:

A vivacious and dry sparkler.

Château de Lavernette Blanc de Noirs Granit NV





GROWING REGION:

Beaujolais, Burgundy, France.

Terroir:

From the estate Gamay growing on granite soils. Certified biodynamic.

GRAPES:

100% Gamay. Goblet trained.

VINIFICATION NOTES:

Méthode Champenoise made in-house (not farmed out to "élaborateur"). Minimum of 18 months on the lees. Bottled without any additions or dosage of any kind (after disgorgement, the bottle is topped off with the same wine).

TASTING NOTES:

Artisan, cutting edge, dry sparkling wine. Elegant, long and complex.