

BAPTISTE NAYRAND COTEAUX DU LYONNAIS PUIITS À VIN BLANC



100% Chardonnay. Peaches, pears and butter with slight smoke and stoney minerality. Fresh, mouthwatering acidity and beautiful aromatic complexity. Incredible energy and balance. *Puits à Vin* literally means "Wine Well", and is an endearing name that locals give the parcels that produce their best wines. This Chardonnay strikes a balance between intensity and acidity, while also highlighting the unique terroir of the Coteaux du Lyonnais. Organic.

From the Les Brosses (Grigny) and Les Charmes (Millery) vineyards in the Coteaux du Lyonnais Appellation of the Northern Rhône, France. Les Brosses has deep clay soil with pebbles; the soil in Les Charmes is made up of schist. The domaine has a total of 15 acres. The vines were planted in 1960s and 1980s with some new plantings in 2016. The grapes were harvested by hand. Natural fermentation without the use of temperature control or added SO2. Elevage 50% barrel, 50% fiberglass tank for 6 months.

Originally from the area around Lyon, Baptiste Nayrand created his eponymous domaine from scratch in 2014. Today he has just 15 acres of vines, which is the maximum he can farm himself to maintain the quality he requires. The majority of vineyards are dedicated to Gamay in the AOP Coteaux du Lyonnais, a small, rather unknown appellation on the outskirts of Lyon, located between the Beaujolais and the Northern Rhône. There is also a small amount of Chardonnay, Pinot Noir and Aligoté permitted. These wines have a similar excitement and energy found in the most legendary natural wine producers in

France. Baptiste created his estate with a drive to produce exceptional natural wines, and has written his own eloquent philosophy for the domaine: *"Since its inception, the entire domaine has been certified organic. The vineyard is maintained without any chemical products, pesticides, or synthetic fertilizer. The soil is plowed to encourage microbial activity. Parallel infusions of horsetail, nettle, comfrey, and willow are used to reinforce and structure the vines during their vegetative period, and to reduce to a strict minimum the use of copper and sulfur. The domaine also uses biodynamic methods, with the constant objective to recreate the harmony between the mineral, vegetable, human, and cosmos..."*

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Tasting Note:

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Shelf Talker:

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