

DOMAINE PERTUIZET

BEAUJOLAIS LANTIGNIÉ

Story

Originally from the region of Bresse, Anaïs Pertuizet established her domain in Lantignié in 2021. After 5 years of studying viticulture and wine making, Anaïs worked in multiple wine regions around the world developing her style and organic, low intervention philosophy. Born and raised in a farming family Anaïs was pre destined to work & spend her time outside. Given the opportunity in Lantignié to take residence in her mentor's cellars she purchased 2.5 HA of vineyards laced in blue stone terroir to start her own winery. Accompanied only by the best assistant, Irokoi the Draft horse.

Farming philosophy : Organic & Biodynamic farming practices. Everything is done by hand, or by horse, no machine use. 1st year organic conversion

Vineyard Information

Grape varieties : 100% Gamay

Plot size: 2ha (4.94 acres)

Average age of the vines : 5 to 90 years old

South-West facing (semi slopes)

Elevation : 300-375m (1050-1150 ft)

Soils : Granite, silica, blue stone

FARMING PRACTICES

- Training method : Gobelet & Cordon
- Less Copper and Sulfur than the Organic certification limits
- Organic & biodynamic treatment (herbal teas & decoctions)
- Reduction of planting density and increase in vine height
- Land worked only by horse
- Green harvest
- Cover crops used every sixth row

Winemaking

- Hand picked grapes, hand sorted during harvest
- Whole cluster fermentation
- Light press for 4 hours
- Fermentation : Temperature-controlled, concrete tanks for 8 days
- No SO2 added during vinification
- Fermentation malolactic: 6 days in concrete tanks
- Aging : 6 months in stainless-steel tank
- Fined : No
- Filtration : Kieselguhr
- SO2 Total : < 29ppm
- Vegan : No

Tasting notes

Elegant nose with blackberry and black current notes underscored with cigar box. A pallet that has warm spice flavors, with a round smokey finish.

