

PRUNELLE DE NAVACELLE

Year Founded: 1482

Region: Beaujolais-Lantignié, France

Founder/Winemaker: Prunelle de Navacelle

Known For: Natural wines linking the history of Lantignié with progressive farming methods.

Fun Fact: Prunelle farms old vines with regenerative agroecology methods to encourage biodiversity while fighting climate change.

-Biodynamic, Certified Organic, Vegan-

Prunelle de Navacelle is a trailblazing vigneronne in the emerging Beaujolais-Lantignié region. She produces small lots of her personal project at her family's Château du Basti, home of the Perroud family since 1482. Prunelle farms old vines with regenerative agroecology methods to encourage biodiversity while fighting climate change. Located just north of Brouilly, west of Régnié, and less than one kilometer from the border of Morgon, Beaujolais-Lantignié is a gem of a village that reminds us in some ways of what the Côte des Bar is to Champagne: an underdog that's a hot spot of untapped potential. Lantignié has great geological complexity in the subsoils, with vineyards consisting of pink granite and volcanic blueschist (pierres bleues). It also has a diverse landscape with vines planted on rolling hills, bisected by streams, and bordered by woodland. It is an ideal place to make the elegant, transparent, natural wines that define Prunelle's style.

Prunelle is part of a Lantignié bid for Cru status based around the principles of organic farming as a minimum entry requirement for the Lantignié designated origin, with the ultimate goal of adhering to the highest ecological standards in Beaujolais. A group of 18 like-minded friends, all young vigneronns, are the next generation in Beaujolais, and in Lantignié. They are working together, pooling resources, trading expertise, equipment, and vineyards. This communal atmosphere and openness to change and progressive ideals has created an electric feeling in the up-and-coming Lantignié region, which makes it the most exciting Beaujolais village to watch.



2019 Régnié

12/.750L



100% Gamay made from a single .64ha, 80-year-old, certified organic Gamay parcel. The vineyard is planted in pink granite at 390m, produced with respect to her natural principles with biodynamic farming methods and cover crops. The ancient cellars at Château du Basti provide ample space and timeless tools for making Beaujolais in a natural, traditional method. Harvest is done by hand in small buckets, with gentle handling of the whole bunches. 12 days of whole-cluster, semi-carbonic maceration, slow pressing, then alcoholic fermentation with native yeasts in cement tanks. 12 months in 4-year-old 228L barrels and 60-year-old 2500L foudres. No fining or filtering.