



CHÂTEAU DE LAVERNETTE

## CHATEAU DE LA LAVERNETTE

シャトー・ド・ラヴェルネッテ



### A 425-Year Legacy Embracing a New Wind

Situated between the Beaujolais and Mâconnais regions, Château de Lavernette boasts a history dating back to 1596. Now in the hands of its 13th-generation owner and winemaker, Xavier de Boisseau, the estate originated when the lords of Lavernette inherited vineyards once cultivated by monks from the Cistercian abbey of Tournus.

For many years, harvested grapes were sold to cooperatives. However, during the tenure of Xavier's father, Bertrand, the château's winery was renovated, and a decisive shift was made to vinify and sell all grapes on-site, thus establishing the domaine. Xavier inherited this legacy and, during his studies in the United States, married Kelly, an American passionate about biodynamics and natural winemaking.

Together, they visited renowned producers such as Michel Guignier, Michel Lafarge, and Dominique Lafon in and beyond the Beaujolais region. Deeply inspired by the biodynamic approach and the purity of natural wines, Xavier committed to this philosophy. Under the mentorship of the master Pierre Masson, in 2007 he converted all his vineyards to biodynamic practices certified by DEMETER.

### Crémant de Bourgogne, Brut [NV, 750 ml]

クレマン・ド・ブルゴーニュ、ブリュット



|                      |              |
|----------------------|--------------|
| PRODUCT ID :         | IFRBR1050663 |
| Year :               | NV           |
| Kind of Wine :       | Sparkling    |
| Color of Wine :      | White        |
| Style :              | Dry          |
| Type of Grape :      | Chardonnay   |
| Volumn :             | 750 ml       |
| Alcohol Percentage : | 12.5%        |
| Total Sulfites :     | 17 mg/L      |

Sales Price (w/tax)

¥5,280

Hand-harvested with care using small boxes from vines averaging 60 years old, the grapes are gently pressed without added pressure. The base wine is aged sur lie for nine months before disgorgement.

This beautiful sparkling wine shines with a golden hue and offers abundant yet light bubbles. Aromas of white flowers and honey lead to a fresh, lively palate marked by finesse and purity.

Perfect as an aperitif or for brunch, it also pairs wonderfully with seafood.

### Granit, Vin de France, Brut Nature [NV, 750 ml]

グラニット、ブリュットナチュール



|                      |              |
|----------------------|--------------|
| PRODUCT ID :         | IFRBR1050664 |
| Year :               | NV           |
| Kind of Wine :       | Sparkling    |
| Color of Wine :      | White        |
| Style :              | Dry          |
| Type of Grape :      | Gamay        |
| Volumn :             | 750 ml       |
| Alcohol Percentage : | 12.5%        |
| Total Sulfites :     | 35 mg/L      |

Sales Price (w/tax)

¥5,550

Crafted entirely from Gamay grapes of Beaujolais Villages, this Blanc de Noirs is gently pressed whole-cluster with minimal pressure to preserve its clean, pure character. After secondary fermentation in the bottle, it is aged for a minimum of eight months before disgorgement.

Named Granite after the local terroir, this wine displays a delicate pink hue and exudes rich, sweet aromas. The bouquet combines red and white fruit notes, reminiscent of a freshly made fruit salad in full bloom. The bubbles are soft and the mouthfeel velvety, making it a perfect choice for celebrations and lively gatherings.