Xavier Bénier is part of a small group of Vigneron that are responsible for the pulse and the return of vintage specific wine from village and cru Beaujolais. He operates 6.5 hectares of vines without chemicals or correction to the soils.



Xavier is the youngest in a small family of growers in the south of Beaujolais (just above Saint-Julien, Rhône). Here, soils of red sand and clay are planted to beautiful old vines that Bénier has exclusively tended since 2001.

These wines are herbal and earth driven expressions of Gamay. The fruit of the varietal is present, but Bénier's interest lies in the integrated tannins and savory flavors that speak to terroir. Bénier coaxes complexity from his fruit, yielding a tour de force in each cuyée.

## COTE DE BROUILLY



Varietal/Blend: Gamay

Farming Practices: practicing organic

Soil: blue granite - shale

Altitude / Exposure: 400m / SE

Harvest Technique: hand harvested
Year Vines Were Planted: circa 1975

Yeast: natural

Fermentation: in foudre

Malolactic: none
Sulfur: minimal

Alcohol: 13%

Country: France

Region: Beaujolais

Sub Region: Saint-Julien

Vineyard Size: 1.5 hectares