

**Jean-Philippe on 2022:**

*“22 – Very happy for the simple reason that despite the dryness and heat of the year our clay-based soil gave us a proper volume. But the fermentations resemble those of 2018 and are/were very long – analytically all was good and you see it more with ‘natural’ fermentations, it’s possible that the local yeasts suffer more and are less effective in these warmer vintages. There have been plenty of malos underway while the sugar was not yet finished which can be critical for the volatiles. We have 6 cuvées from Beaujolais but we fermented fast as we’re scared of bret...”*

**Jean-Philippe on 2021:**

*Of course, we had lots of rain and the higher temperatures of the year were ‘only’ 27°C and in this case we had no problems with our fermentations! We, overall, we last about 30% – and it was a bit like chemical warfare – Organic or Biodynamic it was still 15 treatments against the mildew – so we still have lots of questions about our approaches... But as for the wines, what a magic vintage – tension, delicious – easy to vinify.”*

## The wines...

*So long an outstanding producer – their 2021s only reinforce that – some truly great wines for their labels.*