

THE SOURCE

Producer	Anthony Thevenet		
Wine	2018 Morgon, Rouge		
Region and Country	Beaujolais, France		
Varietal(s)	Gamay		
Terroir	The mix of vineyards comes mostly from Douby, a zone on the north side of Morgon between the famous Côte de Py hill and Fleurie, and the lieu-dit, Courcelette, a parcel completely made of soft, coarse beach-like granite sands. Much of these vineyards are on softly sloping aspects ranging from southeast to southwest. There are rocky sections also, but generally the vineyards are sandy, leading to wines of elegance and subtlety, but endowed with great length and complexity from their very old vines. The climate here is a warm by contrast to those further uphill.		
Soil	Granite sand and rock		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	A mixture of parcels averaging around 60 year old (2019)	Altitude(m); Aspect	250-280; SE/S/SW
Vinification	All the wines at Thevenet's cellar are made vinified with a carbonic maceration without any sulfur added until just before bottling and at temperatures no lower than 16C. There is no yeast added for the 8-10 days of "infusion" style fermentation (which means little to no movement of the grapes while fermenting) and all the wines complete malolactic fermentation; interestingly, the malolactic fermentation usually starts and finishes during primary fermentation—even more interesting is that this is very common among natural wines made in Beaujolais. There is no fining or filtration.		
Aging	5-8 months (depending on the vintage) in 60hl concrete vats without sulfur until bottling. The wines are not racked until bottling and SO2 is never more than 15mg/l or ppm—a very low dose of sulfites.		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfur Dioxide		

Observations (subjective and abstract; based on young wines)

General Impressions	Aromatic, Elegant, Earthy, Mineral, Textured, Red and Dark Fruit, High-toned and Energetic		
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	12.5 - 13.50	Titrateable Acidity (g/L)	N/A
pH	N/A	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Anthony Thevenet
Read more about The Source and Anthony Thevenet at www.thesourceimports.com