

THE SOURCE

Anthony Thevenet 2017 Chénas Vieilles Vignes, Rouge

Varietal(s)	Gamay
Region	Beaujolais, France
Short Summary	
Terroir	This vineyard is rented by Anthony but he and his father do all the work and treatments themselves by hand. The slope is soft and slightly tilted toward the north, but relatively flat. The soils are a combination of completely decomposed granite in different soil grains either decomposed in place or alluvium. There are few rocks in the vineyard—save some large rounded stones—and most of the soil is either sand, silt or clay. The climate here, like most of the Beaujolais crus is warm to hot, and the slight tilt toward the north has little to no influence on the temperature one way or the other.
Cellar Notes	All the wines at Thevenet’s cellar are 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 20 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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5 - 13.50
Total SO2	None Added—Very Low—Low—Medium—High