

THE SOURCE

Producer	Anthony Thevenet		
Wine			
Region and Country	Beaujolais, France		
Varietal(s)	Gamay		
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.		
Soil	Deep topsoil of decomposed granite sand, silt and clay (more clay than his basic Chenas parcel) with granite bedrock deep below the topsoil.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	1940	Altitude(m); Aspect	270m; NW
Vinification	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.		
Aging	7 months in old 225 liter barrels 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. Vegan wine.		

Observations (subjective and abstract; based on young wines)

General Impressions	Straight, Angular, Aromatic, Red and Dark Fruit, Strong Mineral Textures, Sappy Mouthfeel		
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