

THE SOURCE

Producer	Anthony Thevenet		
Wine	2018 Cuvee Julia, Morgon Cote du Py, Vieilles Vignes		
Region and Country	Beaujolais, France		
Varietal(s)	Gamay		
Terroir	These vines are located on the lower slopes of the south side of Morgon's famous hill, the Côte de Py. The slope is medium grade and the soils a mix of granite sands and metamorphic stones that were once basalt before becoming a hard (as hell!) schist, often with blueish green hue. The hill stands alone and away from the granite hillsides toward the west. The climate here is warm to hot and the vines old and ready to be replanted in 2020 because they are chaotically layed out and very difficult to work by hand with the small machines Anthony and his father use to work their vines.		
Soil	Decomposed schist and stones		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1940s; replanting in 2020	Altitude(m); Aspect	280; South
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	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfur Dioxide		

Observations (subjective and abstract; based on young wines)

General Impressions	Forceful and Elegant, High-Toned Red Flowers and Fruits, Wild, Animal, Hot and Cold Metal, Earthy		
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 %	13-13.5%	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