THE SOURCE

Anthony Thevenet

2019 Morgon, Rouge

Varietal(s)	Gamay
Region	Beaujolais, France
Short Summary	
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.
Cellar Notes	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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5 - 13.50
Total SO2	None Added—Very Low—Low—Medium—High