

Anthony Thevenet 2019 Chénas

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| Varietal(s) | Gamay |
| Region | Beaujolais, France |
| Short Summary | <p>Anthony Thevenet began making wine in 2013 after receiving vital experience over seven years from Georges Descombes and Jean Foillard. Anthony and his father, Guy, are slowly converting their nine hectares of vines to organic culture as they grow their market. Thevenet's Morgon domaine vines and the rented Chénas parcels are on granite bedrock and topsoil. Nearly ten wines are produced yearly from his enviable stock of old-vine Gamay, with some as old as the American Civil War. In the cellar, he works with 100% whole-bunch fermentation (and partially carbonic), all spontaneous fermentations with gentle infusion-style extractions for around three weeks, and are aged 5-8 months (depending on wine and vintage) in a mix of 60hl concrete vats or 225-600L barrels. Sulfites are only added at bottling with never more than 15 mg/L, and none are fined nor filtered.</p> |
| Terroir | <p>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 with 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.</p> |
| Cellar Notes | <p>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 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.</p> |
| Farming | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist |
| Alcohol % | 12.5 - 13.50 |
| Total SO2 | None Added—Very Low—Low—Medium—High |