THE SOURCE ANTHONY THEVENET BEAUJOLAIS



2020 CUVEE JULIA, MORGON CÔTE DU PY, VIEILLES VIGNES

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

Planted around 1940, these vines are situated on a medium-steep, south-facing slope near the base of the freestanding Côte du Py hill at an altitude of 280 meters. The topsoil is extremely thin and sandy, with a rocky texture, derived from the underlying schist bedrock, which features a range of colors from orange to light and dark shades of teal. The vines were replanted after the 2020 harvest.

CELLAR NOTES

100% whole bunch, semi-carbonic natural "infusion" fermentation and maceration for 2-3 weeks at 16C max. Aged 7-8 months in old, 600L French oak with sulfites added at bottling with a maximum of 7-10ppm (mg/L) total sulfur. No fining or filtration.

