

THE SOURCE

Anthony Thevenet

2020 Cuvee Julia, Morgon Côte du Py, Vieilles Vignes

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>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 laid out and very difficult to work by hand with the small machines Anthony and his father use to work their vines.</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 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.</p>
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13-13.5%
Total SO2	None Added—Very Low—Low—Medium—High

To learn more about The Source and Anthony Thevenet, visit www.thesourceimports.com.