

## Anthony Thevenet 2021 Morgon Cuvée Centenaires

Varietal(s)	Gamay
Region	Beaujolais, France
Short Summary	
Terroir	These vines are located in Douby, a zone on the north side of Morgon between the famous Côte de Py hill and Fleurie. The soil is a combination of coarse granite sands, granite rocks and shallow topsoil. The vineyard faces directly south on a gently sloping vineyard. This wine is profoundly deep, thanks to its vines that were planted around the same time as the American Civil War, and at the same time extremely elegant. The climate here is warm by contrast to those further uphill.
Cellar Notes	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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	14
Total SO2	None Added—Very Low—Low—Medium—High