

THE SOURCE

Anthony Thevenet 2022 Morgon, Rouge

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| Varietal(s) | Gamay |
| Region | Beaujolais, France |
| Short Summary | 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. |
| 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 |

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