

# THE SOURCE ANTHONY THEVENET BEAUJOLAIS



## 2022 MORGON LES CLOS

### 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

Morgon 'Le Clos' is sourced from organic vines planted 20 years ago (in 2005) on a soft, southeast-facing slope at 260 meters, with granite sand and clay topsoil and granite bedrock.

### 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.



