

THE SOURCE ANTHONY THEVENET BEAUJOLAIS



2023 MORGON VILLAGE

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

The Morgon Village comes from vines with an average age of 60 years old on mildly sloping southerly exposures in the hamlet Douby (fine to coarse granite sand) and lieu-dit Courcelette (extremely fine sand) derived from the underlying granite bedrock.

CELLAR NOTES

100% whole bunch, semi-carbonic natural "infusion" fermentation and maceration for 8-10 days at 16C max. Aged 5-8 months in concrete vats with sulfites added at bottling with a maximum of 15ppm (mg/L) total sulfur. No fining or filtration.

