

# THE SOURCE

Producer Anthony Thevenet

Wine

Region and Country Beaujolais, France

Varietal(s) Gamay

**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 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 led by 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.

**Soil** Granite sand, gravels and rock

**Irrigation** Forbidden—Never—Sometimes **Technical Precision** Nature—Moderate—Nurture

**Vine Age** Planted in the 1940s **Altitude(m); Aspect** 280; South

**Vinification** 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.

**Aging** 7 months in old 600-liter barrels without sulfur until bottling. The wines are not racked until bottling and SO2 is never more than 15mg/l or ppm—a very low dose of sulfites.

**Farming** Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist

**Enological Additions** Sulfur Dioxide

## Observations (subjective and abstract; based on young wines)

**General Impressions** Extremely Elegant, Deep, Refined, Regal, Aromatic, High-Toned Red Flowers and Red Fruits

**Ageability** Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown

**Intensity** Subtle—Vigorous—Electric **Body** Light—Medium—Full

**Core** Lithe—Medium—Dense **Tannin** Light—Medium—Full

**Acidity** Light—Medium—Full—Electric **Wood Presence** Light—Medium—Full—Electric

**Texture** Lithe—Medium—Dense **Finish** Front—Middle—Back

**Mineral Impressions** Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol

## Lab Analysis (general range)

**Alcohol %** 13-13.5% **Titrateable Acidity (g/L)** N/A

**pH** N/A **Residual Sugar (g/L)** Dry

**Total SO2** None Added—Very Low—Low—Medium—High

Notes compiled in 2019 by Ted Vance (The Source) and Anthony Thevenet  
Read more about The Source and Anthony Thevenet at [www.thesourceimports.com](http://www.thesourceimports.com)