

ANTHONY THEVENET

BEAUJOLAIS-VILLAGES



ON THE FARM

FARMING: Practicing Organic
HARVEST: By hand
TOTAL AREA: 8.5 hectares

IN THE VINEYARD

SOIL: Sand with a little bit of gravel
VINE AGE: 70 years old
YIELDS: 40HL/ha
VINEYARD SIZE: 0,7 ha

IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Concrete tank
AGING: Used oak barrel (6 months)
FILTRATION: None
FINING: No
SULFITES: 20 mg total
ALCOHOL: 12.5%
PRODUCTION: 200 cases



100% GAMAY

- Sorting directly on the vine
- Whole cluster vatting in concrete tank for a better oxygenation
- Saturation with carbonic gas to avoid oxidation and foster yeasts activity
- According to the vintage 10 to 25 days of carbonic maceration
- 24 hours later fermentation naturally starts
- No pumping. Everything is performed by gravity
- Press and blending of both free-run and press juices
- Wine chilled to 55°F in concrete tank for malo to quietly happen and keep a maximum of fruit
- Racking and the wine goes back to used oak demi-muids
- Aging for 6 months
- Bottling with 1.5mg of sulfites added

NOTE: This Beaujolais-villages cuvee comes from a blend of 3 tiny plots located in Lancié, a total of just 0.7 ha.

REGION: Beaujolais
AOP – Beaujolais-Villages