

ANTHONY THEVENET

MORGON



ON THE FARM

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

IN THE VINEYARD

SOIL: Sand and granite
VINE AGE: 40 to 50 years old
YIELDS: 35HL/ha
VINEYARD SIZE: 3 ha

IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Concrete tank
AGING: Concrete tank (6 months)
FILTRATION: None
FINING: No
SULFITES: 20 mg total
ALCOHOL: 13%
PRODUCTION: 1,000 cases



100% GAMAY

- Sorting is directly implemented in the vineyard
- Grapes go in concrete tank for 10 to 25 days of carbonic maceration
- Once malo is completed, racking is performed
- 6 months aging in concrete tank
- No pumping. Everything is carried out by gravity
- Bottling with 1.5mg of sulfites added

NOTE: This cuvee comes from 3 different plots vinified separately and blended at the end of the vinification. The regular Morgon is Anthony's largest cuvee.

REGION: Beaujolais
AOP – Morgon