

ANTHONY THEVENET

MORGON "VIEILLES VIGNES"



ON THE FARM

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

IN THE VINEYARD

SOIL: Sand and granite
VINE AGE: 1 plot of 150 years old, 1 plot of 80 years old
YIELDS: 25HL/ha
VINEYARD SIZE: 1 ha

IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Concrete tank
AGING: Used oak barrel (8 months)
FILTRATION: None
FINING: No
SULFITES: 20 mg total
ALCOHOL: 14%
PRODUCTION: 250 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
- 8 months aging in used oak barrel
- No pumping. Everything is carried out by gravity
- Bottling with 1.5mg of sulfites adde

NOTE: This Morgon "Vielles Vignes" cuvee comes from two plots, one of 150-year-old gamay (pre-phylloxera) yielding about 10HL/ha and a second 80-year-old parcel.

REGION: Beaujolais
AOP – Morgon