

ANTHONY THEVENET

MORGON CÔTE DU PY "CUVEE JULIA"



ON THE FARM

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

IN THE VINEYARD

SOIL: Friable pink granite
VINE AGE: 80 years old
YIELDS: 30HL/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: 13.5%
PRODUCTION: 300 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 barrels
- No pumping. Everything is carried out by gravity
- Bottling with 1.5mg of sulfites added

NOTE: Cote du Py is a special terroir in Morgon that consists of a little mountain of granite with very hard soil and thin layer of sand. The "Cuvée Julia" comes from a single vineyard of 1ha.

REGION: Beaujolais
AOP – Morgon Côte du Py