

ANTHONY THEVENET

CHÉNAS



ON THE FARM

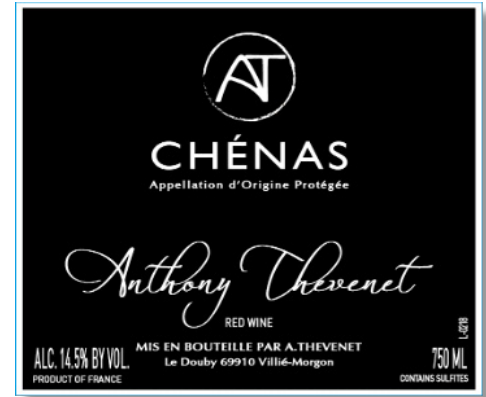
FARMING: Practicing Organic
HARVEST: By hand
TOTAL AREA: 8.5 hectares

IN THE VINEYARD

SOIL: Sand and silt
VINE AGE: 50 years old
YIELDS: 30HL/ha
VINEYARD SIZE: 1.2 ha

IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Concrete tank
AGING: Concrete tank (5 months)
FILTRATION: None
FINING: No
SULFITES: 15 mg total
ALCOHOL: 14.5%
PRODUCTION: 350 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
- 10 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 concrete tank
- Aging for 5 months
- Bottling with 1.5mg of sulfites added

NOTE: This cuvee is produced with the youngest gamay from his Chénas' vineyards (50 years old). It's a blend of 2 parcels.

REGION: Beaujolais
AOP – Chénas