



Anthony Thevenet

“Morgon Vieilles Vignes” 2016

Farming: Practicing Organic
Harvest: by hand
Total area: 6.5 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: Never
Sulfites: 20 mg total
Alcohol: 14.00%
Production: 250 cases

Note: This "Morgon Vieilles 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.



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 added

Region: Beaujolais
AOP – Morgon