



Domaine Jean-Paul and Charly Thévenet – Morgon Tradition

For four generations, the Thévenet family has been established in Villié-Morgon, in the heart of the Beaujolais vineyards.

In the spring of 2019, Jean-Paul Thévenet merged his Morgon estate (around 3 ha) with that of Charly, the last of the line, who until then vinified a cuvée under his name in the Régnié appellation, called Grain et Granit. They continued to promote "natural" wines, the vines are managed organically, without chemical fertilizers or pesticides.

From this remarkable wine heritage - the oldest Gamay vines reach the age of 70 years - the soils are granitic with very little soil, the roots reach the bedrock very quickly which brings a mineral structure to the wine.

In the winery, the vinifications are carried out simply, in traditional carbonic fermentation, on natural yeasts. Neither fined nor filtered, the wines receive only a minimal dose of sulfur.

When young, their Beaujolais offer the fruity notes characteristic of Gamay. With age, aromas of cherry or kirsch can appear in the Morgon while the Régnié take on nuances of flowers, spices... Good aptitude for aging.

Total area of the estate: 10 ha

Appellation: AOP Morgon

Color: Red

Vintage: 2023

Annual production: 20,000 bottles

Soil: Subsoil made up of granite and decomposing schist

Planting density: 10,000 vines/ha

Age of vines: 30 years on average

Surface area of the cuvée: 3 ha

Grape variety(ies): 100% Gamay

Yield: 45 hl/ha

Alcohol: 13%vol

Acidity: 3.49 g/L H₂SO₄ SO₂: 45 mg/L

Residual sugar: Not detected Vinification: Manual harvest

Vinification in concrete vats, carbonic fermentation with indigenous yeasts

Aging: Aged in concrete tanks for between 8 and 10 months.

Aging potential: From now on, can be kept for 4 years.



A generous, fleshy wine, with aromas of ripe red berries. A very beautiful minerality which gives it incredible balance and freshness.
