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## Jean-Paul and Charly Thévenet Estate – Morgon Vieilles Vignes

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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 terroirs 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

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**Appellation: AOP Morgon Color: Red Vintage: 2023 Annual production:**

**15,000 bottles Soil: Subsoil made up of decomposing granite and schist**

**Planting density: 10,000 vines/ha Age of vines: 70 years Surface area of the cuvée: 3 ha Grape variety(ies): 100% Gamay Yield: 40 hl/ha Alcohol:**

**13%vol Acidity: 3.08 g/L H<sub>2</sub>SO<sub>4</sub> SO<sub>2</sub>: 14 mg/L Residual sugar:**

**<Quantifiable limits Vinification: Manual harvest**

Vinification in concrete vats, carbonic fermentation with indigenous yeasts

Aging: Aging in 50% concrete tanks and 50% wood for 6 to 8 months.

Cellar potential: From now on, keep for 7 years



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This Morgon is dense and deep with great freshness. A full-bodied wine with aromas of red fruits.

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