

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**

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Appellation: AOP Régnié

Color: Red

Vintage: 2023

Annual production: 15,000

Soil: Subsoil made up of granite and decomposing schist

Planting density: 10,000 vines/ha

Age of vines: 50 years

Surface area of the cuvée: 2.5 ha

Grape variety(ies): 100% Gamay

Yield: 45 hl/ha

Alcohol: 14%vol

Acidity: 3.28 g/L H<sub>2</sub>SO<sub>4</sub> SO<sub>2</sub>: 23 mg/L

Residual sugar: <Quantifiable limits

Vinification: Manual harvest

Vinification in whole bunches, carbonic maceration for 10 days

Aging: Aging in concrete tanks for between 6 and 8 months.

Aging potential: 2 to 3 years.

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A Beaujolais with a tannic structure on fruity notes typical of Gamay.

Over time it takes on nuances of flowers and spices.

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