

# Anthony Thévenet



## Beaujolais, France - Organic Viticulture

Anthony Thevenet's position in the wine industry is both fortunate and deserved. Before inheriting 3ha of the family domaine vines in Morgon from his grandfather in 2010, Anthony had already spent 7 years working under Georges Descombes while completing his viticulture degree, and later under Jean Foillard while releasing his first vintage.

Anthony and his father Guy now manage vineyards across Morgon, Chénas and Lancié (Villages), with the youngest of vines at 50 years. Like his mentors and prior generations that have influenced his expression of Beaujolais, he favours old vines (some nearing 160 years in Morgon), organic viticulture, rigorous fruit sorting for the highest quality and a natural, yet flawless approach to winemaking. Zero corrections and less than 5 ppm of sulphur added only at bottling. The resulting wines are clean, highly emotive interpretations of Beaujolais combining lift and structure.

You'll find purity, complexity and elegance in the simply regional labelled wines raised in concrete, and even greater depth and concentration in the Vieilles Vignes wines matured in oak.

