



KERMIT LYNCH WINE MERCHANT

CHARLY THÉVENET

Country: France

Region: Beaujolais

Appellation(s): Régnié

Producer: Charly Thévenet

Founded: 2006

Annual Production: 525 cases

Farming: Biodynamic (starting in 2008)



Growing up the son of famous “Gang of Four” Morgon producer Jean-Paul Thévenet, Charly Thévenet was exposed quite early on to traditional, more natural viticulture—a philosophy that his father and friends helped to resurrect in Beaujolais in the early eighties. Though only in his twenties, Charly has already started a dynamic career. A few years ago, with extensive experience working for his father and in Marcel Lapierre’s winery already under his belt, he purchased a parcel of eighty-year-old vines in Régnié, west-southwest of his hometown of Villié-Morgon. Régnié is a *terroir* enjoying something of its own renaissance in the hands of talented growers like Charly and his dad’s pal, Guy Breton. In fact, Régnié has joined the short list of *Grand Crus* in the Beaujolais. Situated on a plateau of seabed stone in the foothills of the Côte du Py, it gives a fresh wine with solid acidity.

As the next generation of the natural wine movement, Charly seems to have inherited his father’s *savoir faire*. He uses biodynamic farming techniques in the vineyard, never adding synthetic herbicides, pesticides, or fungicides to the vines. He harvests late, with an aggressive sorting of the grapes, adds minimal doses of sulfur dioxide, ages the wine in four-year-old Burgundian *barrisques*, and bottles his wines unfiltered. Add a dose of that Thévenet talent, and you have a recipe for excellent wine! The 2007 vintage marked his first release and his first collaboration with KLWM. We are unanimously impressed with this rising star.

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CHARLY THÉVENET (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Régnié	100% Gamay	80 yrs +	Granite	3 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Old-vines with naturally low yields
- Biodynamic methodology (aeration of the soil, herbal infusions, natural composts, cover crops, planting in accordance with the lunar calendar) used to stimulate the natural immune system of the vine
- Manually harvested, as late as possible to achieve maximum ripeness
- Rigorous sorting of the grapes
- Indigenous yeasts only to start fermentation
- Whole cluster fermentation
- Wines aged on fine lees in old Burgundy barrels
- No fining or filtration