



KERMIT LYNCH WINE MERCHANT

JEAN-PAUL ET CHARLY THÉVENET

Country: France

Region: Beaujolais

Appellation(s): Morgon, Régnié,
Beaujolais

Producer: Charly & Jean-Paul
Thévenet

Founded: 1960s

Annual Production: 2,000 cases

Farming: Biodynamic (practicing)



When Jean-Paul Thévenet took the reins of his family's Beaujolais domaine in 1976, the region was in the midst of a productivity boom. Following WWII, modern developments including powerful fertilizers, herbicides, and pesticides were introduced as progressive solutions to traditional farming practices and rapidly became widespread. Jean-Paul's father embraced these changes, which at the time were welcome improvements to the time-consuming, physically demanding labor to which the generations preceding him had grown accustomed.

Jean-Paul picked up where his father left off until a childhood friend convinced him to return to pre-industrial ways of farming and winemaking. Marcel Lapierre, who also ran a domaine in Villié-Morgon, had been experimenting with natural vinifications of organically farmed fruit with promising results, guided by the mentorship of local biochemist and vigneron Jules Chauvet. With Lapierre's counsel, Thévenet began by eliminating synthetic treatments in his vines and in 1981 made a first attempt at producing a natural wine, using ripe, hand-harvested fruit fermented whole-cluster with vineyard yeasts, very little added sulfur, and no chaptalization. His first successful vintage came in 1985, and it would take years of additional tastings, discussions, and late nights with Lapierre and two other local boys, "P'tit Jean" Foillard and Guy "P'tit Max" Breton, before Jean-Paul (known as "Polpo") would achieve consistency with his new methods. The Gang of Four, as Kermit later dubbed the Villié-Morgon rebels, soon began winning over hearts and palates with their fine, perfumed, terroir-driven Morgons.

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JEAN PAUL ET CHARLY THÉVENET (continued)

Growing up at the domaine, Jean-Paul’s son Charly took an early interest in vigneron life, and specifically the world of natural wine. As a teenager, he worked in Marcel Lapierre’s cellar for three years before returning home to help his father. It was upon Charly’s impetus that Jean-Paul began tilling his vineyards in 2000, finally investing in the necessary equipment to work the soil mechanically. In 2006, eager to strike out on his own, Charly purchased his own vines in the neighboring *cru* of Régnié, in which he introduced biodynamic practices.

Father and son now work together under one label, carrying forth Jean-Paul’s vision of pure and profound Beaujolais from old vines via sustainable farming and low-intervention winemaking. The Thévenets’ plush, mouth-filling Morgon and spicy, stony Régnié are a testament to their status as natural wine pioneers, definitively cementing their legacy in the Beaujolais hall of fame.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area</u>
Beaujolais <i>Blanc</i> “Terrain Rouge”	Chardonnay	Planted in 2015	Clay, limestone	.5 ha
Régnié “En Voiture Simone...”	Gamay	50-60 years	Sandy granite	1.5 ha
Régnié “Grain & Granit”	Gamay	Planted in 1932, 1946	Granite	2 ha
Morgon	Gamay	50-60 years	Granite, alluvial sand	2 ha
Morgon “Roche Pilée”	Gamay	Planted in 1953, 1980-90	Decomposed granite	1.25 ha
Morgon “Vieilles Vignes”	Gamay	Planted in 1929, 1936, 1962-63	Sandy granite	2.5 ha

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

VITICULTURE / VINIFICATION

- Biodynamic farming: aeration of the soil, herbal infusions, natural composts, cover crops; planting, pruning, racking, and bottling in accordance with the lunar calendar
- Domaine is in the process of seeking organic certification
- Naturally low yields from mostly old vines
- Grapes are hand-harvested
- Fermentation with indigenous yeasts



JEAN PAUL ET CHARLY THÉVENET (continued)

Red wines

- 100% whole-cluster fermentation
- Vinified at low temperature
- Infusion-style vinification without punchdowns or pumpovers
- Maceration lasts approximately 3 weeks before *décuvage*
- *Élevage* lasts 8-10 months
- Unfined and unfiltered
- Sulfur added only at bottling

Beaujolais *Blanc* “Terrain Rouge”

- Sourced from a parcel in the commune of Corcelles-en-Beaujolais
- Grapes are whole-cluster pressed directly after harvest
- Fermented and aged in 50% tank, 50% new *demi-muids*
- Small doses of sulfur added after malolactic fermentation and at bottling
- Bottled approximately 9 months after harvest

Régnié “En Voiture Simone...”

- Sourced from *climat* Le Village
- Fermented and aged in concrete tank
- The label is a photo of Charly’s grandparents from the 1950s (Simone was his grandmother’s name); the name of the wine roughly translates to “let’s go”

Régnié “Grain & Granit”

- Sourced from *lieux-dits* Les Braves and Oeillat
- Granite bedrock sits below a thin layer of topsoil
- Fermented and aged in concrete tank

Morgon

- Sourced from *climats* Douby and Les Charmes
- Fermented and aged in concrete tank

Morgon “Roche Pilée”

- Carbonic maceration between 10 and 15 days
- Fermented and aged in concrete tank for 6-8 months
- Released one month after bottling

Morgon “Vieilles Vignes”

- Sourced from *climat* Douby (*lieux-dits* Pérou, Le Clachet, Les Bresses)
- Aged in used 228-liter Burgundian *barriques*