

Thévenet & Fils



We began working with Jean-Claude Thévenet in 1982. Jean-Claude took control of this family estate from his father in 1971 and increased the family's holdings from 3 ha to 30. He also began to focus on quality: reducing yields, working the soil, and selling wine in bottle. Between the Bresse plain to the east and the Charolais mountains to the west, the domaine's vineyards surround the village of Pierreclos, planted on the sloping hills of the Lamartine valley, though some holdings extend into the neighboring villages of Serrières, Prissé, Bussièeres and Milly-Lamartine.

Over 30-year relationship, Jean-Claude, Hélène, Benjamin, Jonathan, and Aurélien have performed at a remarkable and consistently high level, producing wines of honesty, purity, and fine value. This is the kind of relationship at the core of our business: one that functions seamlessly through good times and difficult moments and turns into friendship as well. So, we lost a treasured companion when Jean-Claude passed away in 2008 at the too-young age of 54, but we are comforted by the presence of his three talented and dedicated progeny. In addition to working their own vineyards, the Thevenet family, for three generations, has also conducted a successful nursery business producing fine quality grape vines for many family-owned domaines in Burgundy and Champagne.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Synthetic treatments when necessary
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay
- **Vines:** Vines are trained in Guyot and planted at 8,000 vines/ha. Average vine age is 40 years.
- **Yields:** Controlled with winter pruning, debudding, and an occasional green harvest. Average yields are 65 hl/ha.
- **Harvest:** Mostly mechanical, with some hand harvesting, usually in late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Following total destemming for red wines and partial destemming for whites, wines ferment spontaneously in concrete vats. Cuvaison lasts 2-4 weeks.
- **Extraction:** Rack-and-return method employed during fermentation; whites see bâtonnage only to counter reduction
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation

Aging:

- **Élevage:** Wines age for 6-10 months in concrete vats
- **Lees:** Wines are racked after alcoholic and malolactic fermentation but remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned and plate filtered.
- **Sulfur:** Applied at harvest and at bottling, 25-30 mg/l free