

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

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Mâcon Pierreclos Blanc



At a Glance:

- **Appellation:** AOC Mâcon-Villages
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Château, Margots, Grands Buys, Bucherate, Champ Montaigne, Tremblay, and La Roche parcels. Parcels are on slopes that face east or west and are all near the village of Pierreclos.
- **Soil Types and Compositions:** 50% of parcels are on sandy-silt atop limestone-clay; 50% are on red, iron-rich limestone-clay.
- **Vine Age, Training, and Density:** Most vines range from 40-60 years, with some above 70 and some young vines under 10.
- **Average Yields:** 65 hl/ha
- **Average Harvest Date and Type:** Half hand harvested and half machine harvested, usually in late September

In The Cellar:

- **Fermentation:** Following partial destemming wine ferments spontaneously in concrete vats for 2-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is raked after alcoholic and malolactic fermentation but remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 6-10 months in concrete vats
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest and at bottling, 25-30 mg/l free

In The Glass:

This is the workhorse wine of the domaine both for the Thevenet family and for us. Light, elegant, and mineral rich, the wine's élevage in concrete rather than oak allows the taster to appreciate the nuance of Mâcon Chardonnay's varietal typicity.

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Saint-Véran Clos de l'Ermitage Vieilles Vignes



At a Glance:

- **Appellation:** AOC Saint-Véran
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 12,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the 5-ha, south-southeast facing Clos de l'Ermitage Saint Claude in Saint Véran.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 8,000 vines/ha. Average vine age is 60 years.
- **Average Yields:** 65 hl/ha
- **Average Harvest Date and Type:** Machine harvested, usually in late September

In The Cellar:

- **Fermentation:** Following destemming wine ferments spontaneously in concrete vats for 2-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked after alcoholic and malolactic fermentation but remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 6-10 months in concrete vats
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest and at bottling, 25-30 mg/l free

In The Glass:

This prestige cuvée is produced from old vines in parcel exploited entirely as a monopole by the Thévenet family. This highly concentrated wine of limited production is aged in cuve and displays a powerful constitution with great density. It is marked also by notes of tilleul and jasmine in the bouquet and hints of pear in its flavor.

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Bourgogne Rouge Les Clos



At a Glance:

- **Appellation:** AOC Bourgogne
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Clos lieu-dit in Bussières and numerous adjacent parcels, all on south-facing slopes
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 8,000 vines/ha. Average vine age is 30 years.
- **Average Yields:** 65 hl/ha
- **Average Harvest Date and Type:** Machine harvested, usually in late September

In The Cellar:

- **Fermentation:** Following total destemming wine ferments spontaneously in concrete vats. Cuvaison lasts 2-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is raked after alcoholic and malolactic fermentation but remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 6-10 months in concrete vats
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest and at bottling, 25-30 mg/l free

In The Glass:

This wine's fruit tends to ripen early due to its excellent exposure on south-facing slopes. The wine is marked by notes of black, ripe berries, often a touch "sauvage".

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Blanc de Blancs de Chardonnay



At a Glance:

- **Appellation:** Vin Mousseux de Qualité
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 2-5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the west-facing La Tournée lieu-dit, in the commune of Serrières
- **Soil Types and Compositions:** Sand atop limestone-clay subsoils
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 8,000 vines/ha. Average vine age is 20 years.
- **Average Yields:** 65 hl/ha
- **Average Harvest Date and Type:** Machine harvested, usually in late September

In The Cellar:

- **Fermentation:** Following destemming, wine ferments spontaneously in concrete vats for 2-4 weeks. Secondary fermentation takes place with selected yeasts in bottle.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is raked after alcoholic and malolactic fermentation but remains on its fine lees until assemblage prior to bottling. Wine ages for 9 months sur lattes in bottle.
- **Malolactic Fermentation:** Blocked by sulfur in some vintages, allowed to proceed spontaneously following alcoholic fermentation in others
- **Élevage:** 6-10 months in concrete tank followed by 9 months in bottle after secondary fermentation
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest and at bottling, 25-30 mg/l free

In The Glass:

A fresh, pleasing sparkling wine that shows the freshness that Mâconnais Chardonnay can achieve ... perfect for aperitifs or other celebrations.