

# Dom Thevenet Blanc de Blancs

## THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Bourgogne

CEPAGE: 100% Chardonnay

WINEMAKING: Spontaneously ferments in concrete for 2-4 weeks, secondary in bottle

ALCOHOL BY VOLUME: 12.0%

AGING: 6-10 mo in concrete, 9 mo in btl

ANNUAL PRODUCTION: 6000 btl

## THE STORY

Jean-Claude Thevenet took control of the family domaine in 1971 from his father Raymond; at this time their holdings were a mere three hectares. Over the decades, Jean-Claude built the domaine to its current size of thirty hectares with vineyards centered on their village of Pierreclos at the heart of the Maconnais. Wines of purity, honesty, fine value were the objective, and indeed, the wines consistently performed at a high level. Jean-Claude's three sons (Benjamin, Jonathan and Aurélien) grew up dedicated to the family domaine. Jean-Claude passed away in 2008 at the too-young age of 54; but, his three talented and dedicated progeny, all functioning under the rigorous supervision of their mother Helene, have continued the domaine.

## THE SELLING POINTS

SUSTAINABILITY: Natural Fermentation

