

AUGUSTE THÉVENAUT

(BURGUNDY, FRANCE)

www.maisongoichot.com/fr



Maison Auguste Thévenaut is a historic family-owned wine producer and *négociant-éleveur* based in Beaune, Burgundy, France. Founded in 1947—just two years after World War II—the estate spans three generations of winemaking expertise. They focus heavily on highlighting the distinct terroir of the region by utilizing both their family-owned estate vineyards and maintaining strict quality contracts with long-term partner growers across Burgundy.

Auguste Thevanaut wines are made by Maison A. Goichot.

Mercurey 2022

CSPC# 145732

6x750ml

13.0% alc./vol.

Grape Variety

100% Pinot Noir.

Appellation

Côte Chalonnaise, Burgundy

Sustainability

Auguste Thévenaut is a Burgundy-based label crafted by one of the region's long-established winemaking families. Known for producing expressive, accessible wines from key appellations, the maison behind Auguste Thévenaut emphasizes tradition, terroir, and sustainable practices.

Winemaker

Auguste Thevenaut

Vintage

The 2022 weather in Burgundy was characterized as a "dream year" for viticulture, marked by intense heat and dry conditions that followed a mild winter. Despite fears of drought, timely rains in June and August allowed the vines to produce a high-quality, surprisingly fresh, and abundant harvest.

- June Rainfall: June was critical, with significantly above-average rainfall, including violent storms that replenished water reserves in the soil, which helped the vines withstand the subsequent dry summer.
- Summer Heat: July and August were very hot and dry, considered the second hottest summer since 2003. While there were several heatwave periods (over 35°C), the nights remained cool, providing vital relief to the vines.
- August Rains: Crucial, perfectly timed rain fell on August 14th and 20th, preventing the grapes from drying out and ensuring good ripening.
- Harvest: Harvesting began early, around August 20th-24th, and took place under clear, dry skies.

Vineyards

Mercurey, situated in the heart of the Côte Chalonnaise (12 kilometres from Chalon-sur-Saône) is one of the foremost appellations of Burgundy. Protected from moisture-bearing winds, tucked away in its hillsides or stretched along the aptly-named "Golden Valley" the vineyards stretch as far as the neighbouring village of Saint-Martin-sous-Montaigu. The controlled appellation status was instituted in 1923. Reunited by means of the Brotherhood of the Chanteflûte, created in 1971, the local winemakers are dedicated to enjoying the wines of Mercurey and promoting them to the world.

Vineyards

The vines grow at heights of 230 to 320 metres. They spread over marls and marly calcic soils of Oxfordian limestone. On the eastern side, they grow in calcic and marly soils. In the west crystalline Jurassic rocks are overlain by gravels. Part of the vineyards belong to the Bathonien. On these white limey soils and red clays, the vines are truly at home.

Plantation density: 10 000 vine stocks per hectare. Pruning: Guyot. Yield: 45 hectolitres per hectare.

Harvest

Hand-harvested. Harvest started August 20–24, 2022.



Vinification/ Maturation	First fermentation (alcoholic + malolactic) on lees in stainless steel tank. Then in oak barrels (20% new casks). Maturation during 10 months in cellar for ageing, stored in barrels. The destemming of the grapes is 100%. After a maceration time of 8 days pre-fermentation of 8°C, and a vatting time of between 3 weeks and 1 month, start of pumping over which lasts 2 weeks + inoculation in LSA. After alcoholic fermentation, final maceration at 30°C to extract the tannins and stabilize the color (2 weeks of punching down)
Tasting Notes	Its colour is a deep, profound ruby. This crisp-fruited wine evokes strawberry, raspberry, and cherry. Age brings in notes of underbrush, spicy tobacco notes and cocoa beans. In the mouth this wine is rich, full-bodied, and chewy. In its youth, the tannins of this wine lend it a mineral firmness. When aged, it is attractively rounded and meaty. Serve at 14 to 15°C (15 to 16°C for older wines).
Serve with	Rich, meaty and solidly put together, Mercurey, secure in its position among the royalty of wines, brings out the best from beef rib steaks, or joints of beef or lamb, braised or in sauce. Roast pork is well suited to its rich aromas, as are poultry-based stews. Exotic dishes likewise prove worthy partners for this wine. As for the cheeseboard, this wine harmonizes equally well with either mild, soft cheeses or aged versions.
Cellaring	5-15 years according to the vintage year.
