

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.

Santenay 2022

CSPC# 145735

6x750ml

13.0% alc./vol.

Grape Variety

100% Pinot Noir.

Appellation

Côte de Beaune, 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-25th, and took place under clear, dry skies

Vineyards

Santenay, lying at the southern extremity of the Côte de Beaune, is home to both the nymph of water and the god of wine: it is both a spa and a winegrowing centre. The Santenay AOC status was instituted in 1937. Greyish limestones occupy the high ground up to a height of 500 metres. Lower down the slope, starting at the 300-metre line, are oolitic limestones, white oolite, marls, kidney-shaped limestones, and lower oolite on a layer of marl. The location of the vineyards is ideal with exposures between East and South. Plantation density: 10 000 vine stocks per hectare. Pruning: Guyot. Yield: 55 hectolitres per hectare.

Harvest

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

Winemaking

100% oak barrels (1/3 new oak) for 18 months. Slow malolactic fermentation in barrels.

Tasting Notes

A rich robe in color, with purple notes, generous nose with notes of red fruits (blackcurrant and ripe), nuanced by a hint of spice. A mouth of great breadth endowed with fruity flavor, melting and elegant tannins, built around notes of undergrowth. Final, long and dense with a nice roundness.

Serve with

Its suave, tender and round, with a nice continuation in the mouth of fruity aromas goes perfectly with roast veal, duck with green pepper, coq au vin, game, cheeses (morbier, pont-l'évêque, chaource). Serve at 14-15C.

Cellaring

5 years according to the vintage year.

