

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.

Savigny-Les-Beaune 2022

CSPC# 145736

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-24th, and took place under clear, dry skies.

Vineyards

Between the Hill of Corton and Beaune, the landscape opens up like a map unfolding. The hills of the Côte de Beaune recede a little on either side of the little river Rhoin. These vineyards are of ancient lineage. For much of their history, they belonged to the domaine of the Dukes of Burgundy, to neighboring religious houses, or to the Knights of Malta. The AOC status dates from 1937. The gradient is gentle at first but stiffer as one goes higher. Altitude varies from 250 to 400 meters. The lower slopes consist of alluvia from the Rhoin. Higher, the geology is that of the Hill of Corton

Vineyards

At the Pernand-Vergelesses end, exposure is southerly and the soils are gravelly with a scattering of oolitic ironstone. Lower down, the red-brown limestone becomes more clayey and pebbly. Opposite, the slope faces east and the limestone soils include some sand.

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 in stainless steel tank during 15 days. Second fermentation in oak barrels (20-25% new casks). Maturation during 10-11 months in cellar for ageing, stored in barrels.

Tasting Notes

This red is a deep cherry color with garnet highlights. It boasts a bouquet of small red and black fruits (blackcurrant, cherry, raspberry) and flowers (violet). The body is ample and discreetly tannic and the fruit remains present. Frequently one will find an elegant hint of Morello cherry. Roundness, volume, power and balance are all here, and in just the right proportions.



Serve with Its solid, mouth-filling power would be a match for good cuts of beef, or even cooked fattened goose liver (foie gras poêlé). With a crispy roast fowl, the wine's fleshiness would compensate for a certain dryness in the fibrous flesh of the bird and it would likewise support in the same way more aromatic poultry dishes (glazed or caramelised). For cheeses, it would do better with sweeter-flavoured types such as Chaource, Brie de Meaux, Tomme, Reblochon, Cantal, Mont d'Or, Époisses.

Cellaring 10-15 years according to the vintage year.
