



BARON THÉNARD

GIVRY 1ER CRU LES BOIS CHEVAUX



VINTAGE	2023
COUNTRY	France
REGION	Burgundy
APPELLATION	Givry
WINE TYPE	Red
VARIETIES	Pinot Noir
VINEYARD	60 to 80 year-old vines
SOIL	Red, iron-rich
VITICULTURE	Sustainable
VINIFICATION	Open-top, spontaneous fermentation
AGING	Aging in large foudres and barrels
ABV%	13
CLOSURE	Cork



DOMAINE THENARD

Jean-Baptiste Bordeaux-Montrieux has been running the domaine from the 1980's and the wines have always been made in a very traditional method: fermented in wood tonneau barrels for two weeks, punched-down by foot twice a day, then aged in barrel for twelve to eighteen months (five percent new oak on the premier crus), and only very lightly filtered if necessary. The whites are fermented and aged in barrel. Fermentations start spontaneously and go at their own pace, sometimes lasting months. The amount of new oak has been dialed back on the Montrachet and averages fifty percent from the 2010 vintage. On the reds, the Clos du Cellier aux Moines is aged mostly in foudres and the

Clos Saint-Pierre is aged mostly in used barrels. The Boix Chevaux is a fifty-fifty mix of foudres and barrels.

Bowler was the first to import these wines in the United States. Thénard previously sold wine to Remoissenet and they had signed a non-compete agreement. The contract changed and 2005 Givry was the first to be sold state-side. It's been great to introduce these wines to the market. They represent a very old-style of Burgundy that you find less and less: the wines (Givry Rouge) are delicate and light in color, smell like forest floor, have bright and beautiful acidity, and a measured amount of fruitiness to them. If you want to collect wines on a budget, these are beautiful options. And if you have a chance to pick some up on a library offer, do not hesitate! The wines come aged from the cellar and the oldest we have ever tasted was a Givry Village from 1976; it was fresh and very much alive.