



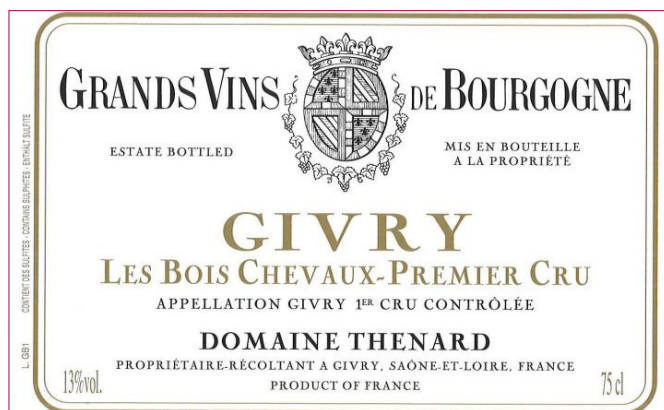
BARON THÉNARD

Burgundy, France

Domaine Baron Thénard is a magical place to visit. The cellar dates from the eighteenth century— it's dark, damp, and cold— a perfect place to age wine. Sometimes in this room, you might see a barrel or fifteen(!) of Montrachet stacked up on the side. As you wind through the cellar, you find a very old press that is centuries old (no longer in use). You also see bottles stacked up and covered in mold... and once in a while, we get some of these library wines in limited release!

Within all of those barrels and foudres you will mostly find Givry. The domaine has eighteen hectares total in Givry that are spread over three 1er Cru, the Clos du Cellier aux Moines, Clos Saint Pierre, and the Bois Chevaux. The domaine also has just under five hectares in the Cote d'Or and they are the second largest owner of Le Montrachet at one and four-fifths hectares. Even with the excellent holdings throughout Burgundy, the heart of the domaine has remained in Givry. The Clos Saint-Pierre is a monopole of the domaine and it is the highest on the hill, with eastern exposure and a red soil; it normally gives the most tannins of the three cuvées and is the most age-worthy. The Bois Chevaux is located mid-slope and is also east-facing. The Clos du Cellier aux Moines is south-facing and has more clay in the soil; it's normally the most joyful of the three when it's young, but also develops slowly and is age-worthy.

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 reds, the Clos du Cellier aux Moines is aged mostly in foudres and the Clos Saint-Pierre is aged mostly in used barrels. The Bois Chevaux is a fifty-fifty mix of foudres and barrels.



Givry 1er Cru Bois Chevaux

12/750ml

The 1er Cru Bois Chevaux sits mid-slope, facing east below the Clos Saint Pierre (monopole of Thénard) in a red, iron-rich soil. The vines are sixty to eighty years-old. Grapes are destemmed and fermentation (spontaneous, natural yeasts) takes place in large, wooden open top fermenters that are more than 100 years old. Aging takes place in large foudres and barrels, no new oak on this cuvee. Barrels are kept for approximately seven years. The foudres are very old.

Technical Specifications

Product Type: Red Wine

Appellation: Givry

Sub-Appellation: Chalonnaise

Varietal: Pinot Noir

Farming Type: Sustainable