



## Paul-Henri THILLARDON

### RE-MAKING CHENAS



Paul-Henri Thillardon was 22 years old when he decided to make wine his life, more specifically Beaujolais, which he intends to display proudly on his Cru village labels. He was born here, but in the south. He is now “instalée” in the northern Beaujolais village of Chénas.

He had watched his father and had worked many harvests as a teenager. His Dad was not a winegrower, but worked at a local cooperative. Thillardon was not born into land. He has had to sharecrop at first, then just recently bought small but impressive piece of land in Chiroubles. We visited him just as we were giving a make-over to the walled-in vines at the old Chateau he rents. It is located on a hillside in Chénas, the famed windmill of Moulin-a-vent visible in the distance.

He is considered a groundbreaker as he is experimenting with soil types like his Boccard's vineyard that has pink granite. He also has planted an experimental plot of Viognier that shows promise.

His Carrières comes from gravelly soil mixed with clay, manganese and schiste. The site was formerly a quarry. He ferments in cement long and slow on the skins and presses after 16 days. The wines are kept in tank for at least 6 months. The wine is often bottled without any filtration..Sulfur is not used except at the point of bottling.



The Chénas Carrières comes from a former Quarry of gravel rubble, manganese and schist. The vines average 40 years of age. The vineyard is horse plowed and Biodynamically worked. All hand harvested GAMAY. Long traditional fermentation on the skins of 16 days. The wine is bottled unfiltered.

The nose has spice and peony floral notes backed by a silky red fruit and spicy palate. The wine has a little fleshy texture and is likely to age at least 5-7 years.