



Château Thivin

Depuis 1877


FAMILLE GEOFFRAY



One château, one family,
One art of living,
At the foot of **Mont Brouilly**



One family, our secrets

ur family has passed the passion for vinegrowing and winemaking; respect for our terroirs, precious skills and know-how and a quest for excellence, down through the generations since 1743.

Zaccharie and Marguerite Geoffray bought Château Thivin on 8th June 1877, along with the 2-hectare (5-acre) vineyard that surrounds it called Clos Bertrand.

Each generation after them has contributed by adding land and perfecting vine tending and winemaking techniques.

Today is the turn of the 5th and 6th generations of Geoffrays to steward this family-sized wine estate through the seasons; tending the vineyards and crafting each wine in tune with the terroir the grapes came from.

Claude Vincent takes great pride and pleasure in taking Tobias, Nicolas and Florina - his three grandchildren with him to the vineyards and cellars to initiate them to the secrets of the job and to give them a taste for working this land.

*“We do not inherit the Earth from our parents,
we borrow it from our children”*

Antoine de Saint-Exupéry



*à votre franchise
M. Thivier qui d'au
les Epous*



*M. 9/10
Compte de l'Etat
M. Constantin M.
en 1761 M. Thivier qui
une signature qui lui a été
l'histoire de Jean Louis de Mandat
L'histoire de Jean Louis de Mandat
mon histoire de Jean Louis de Mandat
l'histoire de Jean Louis de Mandat*



The treasures of our heritage

There is a really special atmosphere at Château Thivin, the oldest winemaking estate on Mont Brouilly. Here is a château of human proportions, capped by fish-scale glazed tiles, nestling on the flank of the hill and surrounded by vineyards.

This is a living space, a family home, a place of work and a hub to meet with friends old and new, where there is always the crackle of vine branches burning in the fireplace and where there is never a tasting of the latest or

older vintages - souvenirs of harvests past - without a mâchon (Beaujolais snack) to go with it.

The first stones for the château cellars were laid in 1383. Since then, each generation has put their stamp on their evolution, meaning that today, vinification is by gravity, mindful of the grapes throughout the process. The blue stone for our vaulted cellars was tempered naturally by the earth, guaranteeing successful maturing and ageing of our wines, first in tuns, then in bottles.

“Here, men should be born happier than everywhere else, because I believe that happiness comes to men who are born where good wine is crafted.”

Leonardo Da Vinci

One land, terroir magic

Terroir; the alchemy of a unique combination of elements at a precise spot that make a wine unique. In the beginning is the bed rock, this is what gives the outline to the potential of any given soil and its terroir. Each of our plots boasts their own individual personality, which we can place within one of three terroir families on our estate.

Magmatic rock (Pierre Bleue/ blue stone) on Côte de Brouilly

This exceptional terroir on the steep slopes of the Côte de Brouilly appellation area gives our Gamay wines spicy minerality with sturdy

structure. Complex, powerful and elegant wines with personality are forged on this terroir.

Brouilly's pink granite

The sandy soil of the Brouilly appellation area is just the terroir for fruity and delicate Gamay wines with silky and refined structure.

The Pierre Dorée (golden stone) of Southern Beaujolais

Chardonnay is the perfect variety to channel the Pierre Dorées (golden stone) region's limestone; allowing elegant and pure mineral finesse to shine through.

“In the plant kingdom, the vine is alone in making the true savours of the earth intelligible.”

Colette





The culture of tending vines and crafting wine

The vinegrower-winemaker's passion is to strive to read and understand their terroir in order to draw out the clearest possible expression of each vineyard. We take great care of our soils. They are the cradle and source of our wines' personalities. When the earth is alive and healthy the vines can draw out the essence of the terroir.

Our tending choices are dictated by the characteristics of each plot and the weather of the year.

Natural grass cover, planting sodded bands of wild flowers,

grazing sheep for weed control, tilling round each vine and the regular addition of compost and natural products to stimulate the vines' defences are all tending techniques that help us to maintain and improve the biological activity in our soils.

We are always looking for new ways to optimise our care approach, to ensure a perfect balance in the vineyard ecosystem where the vines are in good health and give optimum quality grapes that are a true reflection of their terroir.

“Being a vinegrower-winemaker is one of the last professions where you have control over the entire production process!”





Our wines, The birth of a vintage

It is in September, when the courtyard at Château Thivin rings with footsteps and song that the most beautiful of seasons gets underway.

The grape harvest; vineyard by vineyard, plot by plot the vines are relieved of their sun-gorged fruit, sliced off with a grape knife

by agile hands before being taken to the cellar for the alchemy of fermentation to commence.

Our role in vinification is to guide the natural process and to make sure that all goes well. However, we refuse any intervention that could modify the personality of the terroir. Our quest is to highlight and enhance its beauty.

*“There is more philosophy in a bottle of wine
than in any book.”*

Louis Pasteur



In the press

“Perhaps it’s auto-suggestion, but you expect airy grace from vineyards on the slopes of Mont Brouilly, and that’s always what the limpid, refreshing yet ringingly pure wines of Château Thivin provide. The 2015 vintage, though, enabled the fruit to gather its forces to almost overwhelming effect: unusually intricate allusions on the nose, then a cloudburst of fruit on the tongue, singing, vivid and graceful.”

Andrew Jefford (Decanter)

“White Beaujolais is a rarity. They are only made when soils are perfect and in the case of «Clos de Rochebonne» they are not only perfect, they are celestially beautiful.”

Matthew Jukes (Journaliste UK)

“A favorite of writers Richard Olney and Colette, Château Thivin is one of the standards against which cru Beaujolais should measure itself—class from start to finish”.

Kermit Lynch (Importateur USA)

“La régularité de la cuvée Zaccharie nous impressionne ! Elle allie la puissance et a rondeur à une grande gourmandise qui ne laisse aucun doute sur l’origine de son terroir.”

Olivier Poussier (Meilleur sommelier du monde 2000)





A Château, In the heart of the Beaujolais region

↑
Paris (A6)
Mâcon

Beaujeu

Mont Brouilly

Château Thivin
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FAMILLE GEOFFRAY



Belleville

Odenas

Villefranche s/Saône

Lyon (A6)
↓

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