



PROFILE

Originally founded in 1950, Bertrand and Guillaume Gonnet continue their family's legacy by producing wine in their style, but are also making their own mark. Their commitment to understanding the terroir in terms of how it affects the ripening process, and introducing improvements to the production process have both enhanced the elegance and style of the wine. An important initiative for the winery was the natural shift to organic agriculture. Font du Vent had been operating organically for years, so it was a logical next step to apply for organic certification. Their vines have been in their family for over four generations, and organic farming signifies their commitment to passing on healthy vineyards to the next generation.

SPECIFICATIONS

Wine: Gigondas "l'Olivia"

Varietals: 90% Grenache (95 years old), 10% Syrah (85 years old)

Appellation: Gigondas AOP

Vineyard Location: This vineyard is situated on the lieu-dit Palliere et Pied Gu, Notre Dame des Palliere, one of the highest points of the Gigondas Appellation. Nestled amongst the Dentelles de Montmirail at an altitude of 300 meters.

Soil: Limestone

Vineyard Density: 3000 vines/ha

Agricultural Method: Organic, Sustainable, Vegan   

Harvest: Manual

Production: 30,000 bottles

Vinification: 80% destemmed. 30 days maceration and fermentation with natural yeast. Vinification in concrete tanks, aged 1-3 years in 600L barrels.

Tasting Note: A mouthful of red and dark fruit, with notes of graphite, spices and leather. An intensely rich wine, to drink with any great meal of substance. This wine is bold and rich, whilst retaining a beautiful minerality. Think baked lamb, duck confit or a coq au vin rouge. This is a fine wine that will open up beautifully if decanted at least one hour before serving.

Alcohol: 14.5%

Residual Sugar: > 2 g/l



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