



## 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.

Produced every vintage from south facing vineyards, a beautiful, fresh, pure and expressive Châteauneuf-du-Pape white. The grapes are grown in the lieux dits of Font de Michelle, La Crau, La Pierre Planté, Chartreuse and Croix de Bois.



## SPECIFICATIONS

**Wine:** Châteauneuf-du-Pape Blanc  
"Cuvée Tradition"

**Varietals:** 30% Grenache Blanc,  
30% Clairette, 30% Roussanne,  
10% Bourboulenc

**Vineyard Location:** Font de  
Michelle, La Crau, La Pierre Planté,  
Chartreuse and Croix de Bois

**Soil:** Clay and galettes

**Area:** 7 hectares

**Exposure:** South

**Vineyard Age:** Average of 50 years

**Vineyard Density:** 3500 vines/ha

**Yield:** 30 hl/ha

**Agricultural Method:** Certified  
Organic (Ecocert), Sustainable, Vegan



**Harvest:** Manual

**Production:** 30,000 bottles

**Vinification:** Grapes are 50-100%  
destemmed and fermented in wooden  
vats using natural yeasts. 30 days  
fermentation and maceration. No  
malolactic fermentation. Nine months  
aging in stainless steel.

**Tasting Note:** Freshly picked white  
flowers, citrus, pear, tropical fruits,  
hints of acacia honey and apricot.  
This wine is perfect for an aperitif with  
freshly sucked oysters, pan seared  
scallops, fresh fish dishes, rabbit or  
chicken casseroles.

**Alcohol:** 13.5%

**Residual Sugar:** > 2 g/l



SHIVERICK IMPORTS • from vine to glass for more than 30 years

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)