



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: Côtes-du-Rhône Rosé “Les Promesses”

Varietals: 50% Cinsault, 50% Grenache

Appellation: Côtes du Rhône AOC

Vineyard Location: Domazan

Soil: Sandy soil

Area: 7 hectares

Exposure: North

Vineyard Age: 30 years

Vineyard Density: 4500 vines/ha

Yield: 40 hl/ha

Agricultural Method: Organic, Sustainable, Vegan   

Harvest: Manual

Production: 45,000 bottles

Vinification: Grapes are 100% destemmed and fermented in stainless steel using natural yeasts. 15-20 days fermentation and maceration. Five months aging in stainless steel and concrete vats.

Tasting Note: Rosé and summer go hand in hand. Rosé is the staple drink in the south of France in summer, grab a bottle of this fantastic rosé, some tapenade, olives, anchovies, barbecued lamb, ratatouille, ripe rockmelon and some fresh goats cheese and you could be in the Gonnet's garden in the middle of summer.

Alcohol: 14%

Residual Sugar: > 2 g/l



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

www.shiverick.com • shiverick@shiverick.com