



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. Léonard was the first Gonnet to own vineyards in CDP as a négociant in the late 1890's. He was the father of Étienne Gonnet and great-grandfather of Guillaume and Bertrand Gonnet.

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: Ventoux "Le vin de Léonard"

Varietals: 80% Grenache, 20% Syrah

Appellation: Ventoux AOP

Soil: Limestone

Vineyard Age: 35 years old

Exposure: South

Vine Density: 4000 vines/ha

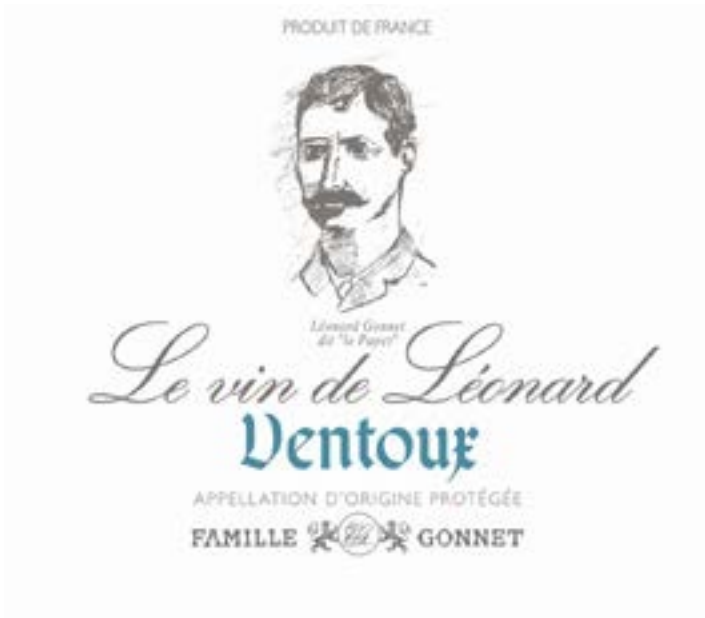
Agricultural Method: Organic, Sustainable, Vegan 

Vinification: 100% destemmed. 15-20 days of fermentation and maceration. Natural yeast fermentation. Aging in concrete tanks. No fining and no filtration.

Tasting Note: Jammy red fruit notes, garrigue, licorice and ripe plum. Ideal with slow-cooked lamb or pork, prime rib of beef, grilled tuna, ratatouille, or dark chocolate desserts.

Alcohol: 14%

Residual Sugar: > 2 g/l



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

www.shiverick.com • shiverick@shiverick.com