



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.

The Rasteau AOP is located next to Cairanne but has higher elevation, more limestone in the soil, dark clay, and more garrigue, providing wines with increased structure. This wine is known for its herbal notes.

SPECIFICATIONS

Wine: Rasteau "La Mado"

Varietals: 85% Grenache, 15% Syrah

Appellation: Rasteau AOP

Soil: Grey and blue clay

Vineyard Density: 3000 vines/ha

Vineyard Age: 80 years old

Agricultural Method: Organic, Sustainable, Vegan 

Harvest: Manual

Production: 50,000 bottles

Vinification: 100% destemmed. 30 days maceration and fermentation with natural yeast. Vinification and aged in concrete tanks.

Tasting Note: Bright, vibrant black and red fruits linger on the middle palate, herbs of Provence, spice box and a slightly peppery finish. Braised, slow cooked lamb shanks, white wine Provençal rabbit, goats cheese, ratatouille and grilled meats, eye fillet with pepper sauce.

Alcohol: 14%

Residual Sugar: > 2 g/l



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

www.shiverick.com • shiverick@shiverick.com