



## 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 Signargues  
"Notre Passion"

**Varietals:** 50 % Grenache, 50 %  
Syrah

**Appellation:** Côtes du Rhône  
Signargues AOC

**Vineyard Location:** Southern  
Rhône on the right side of the Rhône  
River. This is the southernmost Côtes-  
du-Rhône Villages appellation.

**Soil:** Galettes on red clay and  
limestone soil

**Exposure:** South-facing plateau

**Vineyard Age:** 25 to 40 years old

**Vineyard Density:** 4000 vines/ha

**Agricultural Method:** Organic,  
Sustainable, Vegan   

**Harvest:** Manual

**Production:** 60,000 bottles

**Vinification:** 20 days fermentation  
and maceration. Full malolactic  
fermentation. Aging for 12 months in  
stainless steel and concrete vats.

**Tasting Note:** Often described  
as a "baby Châteauneuf du Pape",  
this wine is rich and complex, yet  
approachable. Notes of red fruits,  
cherries, spices and licorice. A wine  
to be enjoyed in its youth, or can be  
cellared for 5-8 years.

**Alcohol:** 14.5%

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



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