



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 fruit for this wine comes from Domazan (just to the east of Costieres de Nimes) which has similar soil to La Crau and is a great area for Syrah.

SPECIFICATIONS

Wine: Côtes-du-Rhône Rouge "Les Promesses"

Varietals: Grenache, Syrah, Cinsault

Appellation: Côtes du Rhône AOC

Vineyard Location: Domazan

Soil: Sandy soil

Area: 10 hectares

Exposure: North

Vineyard Age: 30 years

Vineyard Density: 4500 vines/ha

Yield: 40 hl/ha

Agricultural Method: Organic, Sustainable, Vegan   

Harvest: Manual

Production: 55,000 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.

Tasting Note: A delightful mouthful of red fruits and licorice, blended with just the right touch of spice, an easy, delightful drinking wine. This wine is perfect for an aperitif, served with spicy dishes and Asian inspired food – Peking duck pancakes, a red thai curry, Korean marinated ribs or something classic like a gourmet burger.

Alcohol: 13.5%

Residual Sugar: > 2 g/l



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

www.shiverick.com • shiverick@shiverick.com