



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.

A homage to Bertrand and Guillaume's grandmother Jeanne, Elégance de Jeanne is the perfect expression of terroir and old Grenache: soft, elegant, expressive and generous. Some of the Grenache vines are 100+ years old. Only produced in exceptional years.



SPECIFICATIONS

Wine: Châteauneuf du Pape Rouge
"Cuvée Elegance de Jeanne"

Varietals: 90% Grenache, 10% field blend

Appellation: Châteauneuf-du-Pape

Vineyard Location: La Crau (from a parcel that was inherited from Jeanne's grandmother)

Soil: Clay and galettes

Area: 1.5 hectares

Vineyard Age: 120 years old

Vineyard Density: 3000 vines/ha

Yield: 20 hl/ha

Agricultural Method: Certified Organic (Ecocert), Sustainable, Vegan



Harvest: Manual

Production: 3,000 bottles

Vinification: Traditional in pyramid shaped concrete vats, 50 % stems removed, 30 days fermentation and maceration, natural yeast. Native yeast ferment. Fermentation and elevation in combination of 50% ceramic amphora and 50% in demi muids (600L barrel).

Tasting Note: Rich and opulent wine with a big aromatic complexity: black cherries, blackberries, cocoa, liquorice and pepper. Perfect with slow cooked lamb shanks in red wine, served with fresh pasta or slow cooked chicken stuffed with black truffles. This wine is lovely with dark chocolate or dark chocolate desserts.

Alcohol: 14.5%



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