



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 Etienne Gonnet. Produced only in exceptional vintages from 100+ year old Grenache and very old Syrah and Mourvèdre.

SPECIFICATIONS

Wine: Châteauneuf du Pape Rouge
"Cuvée Etienne Gonnet"

Varietals: 65% Grenache, 20% Syrah, 15% Mourvèdre

Appellation: Châteauneuf-du-Pape

Vineyard Location: La Crau

Soil: Clay and galettes

Area: 7 hectares

Exposure: South

Vineyard Age: Grenache and Mourvèdre average vine age is 110 years and 60 years for Syrah

Vineyard Density: 3000 vines/ha

Yield: 20 hl/ha

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



Harvest: Manual

Production: 10,000 bottles

Vinification: Traditional in wooden vat, 50% to 100% stalk removed, 30 days fermentation and maceration, natural yeast. Aged in concrete and wooden vats, Syrah and Mourvèdre in demi muid barrels (600L).

Tasting Note: Bouquet of ripe fruits: morello cherries, blackcurrants, blackberries, liquorice, bay leaves, spice and hints of dark chocolate. Pair with Coq au vin (chicken in wine), or seared duck breast with mushrooms and cherry jus.

Alcohol: 14.5%

Residual Sugar: > 2 g/l



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