



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 grapes for this wine are co-fermented. Made from both domaine and purchased fruit but all contiguous and organic.

SPECIFICATIONS

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

Varietals: 40% Viognier, 20% Clairette, 20% Grenache Blanc, 20% Roussanne

Appellation: Côtes du Rhône AOC

Vineyard Location: Courthezon (next to Châteauneuf du Pape)

Soil: Sandy soil

Exposure: North

Vineyard Age: 25 years

Vineyard Density: 4500 vines/ha

Yield: 40 hl/ha

Agricultural Method: Organic, Sustainable, Vegan   

Harvest: Manual

Production: 30,000 bottles

Vinification: Grapes are 100% destemmed and fermented in stainless steel using natural yeasts. 15 days fermentation and maceration. Seven months aging in stainless steel and concrete vats

Tasting Note: This wine has floral, citrus and tropical fruit aromas, with a fine, mineral finish, making this a wonderful wine for summer or as an aperitif. Lovely with oysters, scallops, fresh pasta dishes or with parma ham, tapenade and olives.

Alcohol: 13%

Residual Sugar: > 3 g/l



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