



## 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:** Ventoux "La Jeanette"

**Varietals:** 80% Grenache, 20% Syrah

**Appellation:** Ventoux AOC

**Soil:** Limestone

**Vineyard Age:** 50 years old

**Exposure:** South

**Yield:** 45 hl/ha

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

**Harvest:** Manual

**Production:** 3,000 bottles

**Vinification:** 100% destemmed. 18 days of fermentation. No fining and no filtration.

**Tasting Note:** A food-friendly wine, perfect for a charcuterie plate, with cheese, gourmet pizza, grilled meats, and BBQ.

**Alcohol:** 14%

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



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