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.

Produced every vintage from south facing vineyards. Made from very old vines, this wine showcases the Gonnet style: soft, elegant tannins, complexity and finesse. The grapes are grown in the lieux dits of Font de Michelle, La Crau, La Pierre Planté, Chartreuse and Croix de Bois.

SPECIFICATIONS

Wine: Châteauneuf-du-Pape Rouge "Cuvée Tradition"

Varietals: 70% Grenache Rouge, 10% Syrah, 10% Mourvèdre, 10% field blend

Vineyard Location: Font de Michelle, La Crau, La Pierre Planté, Chartreuse and Croix de Bois

Soil: Clay and galettes

Area: 20 hectares

Exposure: South

Vineyard Age: Average of 70 years

Vineyard Density: 3500 vines/ha

Yield: 30 hl/ha

Agricultural Method: Certified Organic, Sustainable, Vegan

Harvest: Manual

Production: 80,000 bottles

Vinification: Traditional, in concrete vat, stainless steel tank and wooden vat, 60% to 100% stems removed, 20 to 30 days fermentation and maceration.

Tasting Note: A red and black fruit bouquet, (cherries, blackberries), hints of garrigue, liquorice and spice. This wine is ideal with slow cooked foods, baked leg of lamb with spring vegetables, a beef and vegetable casserole, slow cooked lamb shanks served with jus and patato puree.

Alcohol: 14.5%

Residual Sugar: > 2 g/l