

## 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, a beautiful, fresh, pure and expressive Châteauneuf-du-Pape white. 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 Blanc "Cuvée Tradition"

Varietals: 30% Grenache Blanc, 30% Clairette, 30% Roussanne, 10% Bourbourlenc

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

Soil: Clay and galettes

Area: 7 hectares

Exposure: South

Vineyard Age: Average of 50 years

Vineyard Density: 3500 vines/ha

Yield: 30 hl/ha

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

Harvest: Manual

Production: 30,000 bottles

Vinification: Grapes are 50-100% destemmed and fermented in steel tanks using natural yeasts. 30 days fermentation and maceration. No malolactic fermentation. Nine months aging in stainless steel.

**Tasting Note:** Freshly picked white flowers, citrus, pear, tropical fruits, hints of acacia honey and apricot. This wine is perfect for an aperitif with freshly sucked oysters, pan seared scallops, fresh fish dishes, rabbit or chicken casseroles.

Alcohol: 13.5%

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



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