



TASTING NOTES

Ripe fruits, cherries, and black currant with bay leaves and spice. Dark chocolate notes offer depth and velvet like structure in mouth.

Famille Gonnet

Cuvee Etienne Gonnet

COUNTRY	ABV
France	14.5%
REGION	VARIETALS
Rhone	Grenache
	Syrah
APPELLATION	Mourvèdre
AOC Châteauneuf-du-Pape	

WINERY

According to local archives, the Gonnet family settled at Bettarides in the early 17th century but it wasn't until 1880 that Jean Etienne Gonnet built the farmhouse that serves as the headquarters of the Gonnet estate today. This 30-hectare vineyard—adjoining land connected all in one lot—is magnificently situated in the southeast of the Chateauneuf du Pape AOC. The property was practically begging for a winery, which it got in 1950 when Jean's grandson, Etienne Gonnet, created Font de Michelle.

Since 1975 his sons, Jean and Michel, have kept watch over the destiny of the estate and today, their respective sons, Bertrand and Guillaume, continue the Famille Gonnet legacy with enthusiasm and skill. In 2002 the estate expanded with a magnificent 20 hectares of Cotes du Rhone property at Domazan, in the Gard: La Font du Vent. Overseeing both properties is the company Gonnet Pères et Fils, which manages the distribution and export of the Font de Michelle and Font du Vent wines. The company also offers, under its own brand, wines from the Rhone valley that it selects with the utmost care.

CULTIVATION

A homage to Etienne Gonnet. Produced only in exceptional vintages from 100+ years old Grenache and very old Syrah and Mourvedre. The Plateau La Crau, Old Syrah and Mourvedre vines on the south east side of the appellation. Hand picked harvest (AOC obligation).

VINIFICATION

Traditional in wooden vat, 50% to 100% stalk removed, 30 days fermentation and maceration, natural yeast. Malolactic fermentation.

AGING

Aged in wooden vats and demi muids.

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