



TASTING NOTES
Red and black fruit, garrigue, spice and anise.

Famille Gonnet

Cuvee Tradition

COUNTRY	VARIETALS
France	70% Grenache
REGION	10% Syrah
Rhone	10% Mourvèdre
APPELLATION	10% blend of Counoise,
AOC Châteauneuf-du-Pape	Cinsault, Terret noir,
ABV	Vaccarèse, Clairette,
14.5%	Bourboulenc

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

Produced every vintage from the South facing vineyards. Made from very old vines, this wine showcases the Gonnet style: soft, elegant tannins, complexity and finesse. South East (Bédarrides) side of the Châteauneuf du Pape Appellation. Hand picked harvest (AOC obligation).

VINIFICATION

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

AGING

30% Pyramid shaped concrete vats, 30% wooden vats, 30% stainless steel, 10 % Demi muids (600 L) barrels.