



#### TASTING NOTES

Leather, tobacco, black olives, and spice. A great way to enjoy roasted or grilled meats.

## Famille Gonnet

### La Josephine, La Font du Vent

COUNTRY	ABV
France	14.5%
REGION	VARIETALS
Rhone	80% Grenache 10% Mourvèdre
APPELLATION	10% Syrah
AOC Vacqueyras	

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#### 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.

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#### CULTIVATION

The vines are situated on a plateau near the village, with a southern exposition. The soil is a mix of limestone and clay. Hand picked harvest.

#### VINIFICATION

Vinification occurs over 25 days.

#### AGING

Aging takes place in concrete tanks.