



Guillaume Gonnet, Lirac Rouge, Le Virtuose, Southern Rhône, France, '2023`

Product code: `2701

PRODUCER PROFILE

The energetic and charismatic Guillaume Gonnet is not your average Rhône winemaker.

Extremely open in his attitude, his curious, boundary-challenging approach extends far beyond wine. He has travelled to the far ends of the earth, revelling in the opportunity to surf some of the best waves in the world while learning his craft in various Australian and New Zealand regions. Returning to the Rhône with his Australian wife Kelly, Guillaume has put similar energy into his family estate and his new-found enthusiasm for Grenache-based wines. Guillaume allows the fruit to express itself freely through hands-off winemaking and displaying a fascination for the varying soils of the Rhône in his diverse wines, he's just the sort of restless creative that we love to work with.

VITICULTURE

This particular vineyard practices, Lutte raisonnée, literally "reasoned fight" (in French), or "supervised control" (in English), regarded as a pragmatic approach to farming, where chemical treatments are used only when absolutely necessary. Biodiversity in the vineyards is encouraged through the planting of cover crops, rigorous plowing of the soils, and the use of manures and natural composts to fertilize the vines.

WINEMAKING

Traditional fermentation and ageing in concrete vats 12 months.

TASTINGNOTE

Intense red and black fruits, lots of spices and garrigue (herbs from Provence), soft, elegant tannins developing complex aromas (liquorice, truffle and dark chocolate) with ageing.

FOOD MATCHING

This wine deserves to be served with a slow cooked meal such as a Daube (Southern French casserole) or a baked lamb.



TECHNICAL DETAILS

Varieties:

Grenache 80%,
Syrah 20%

Vegetarian
Vegan
Producer works organically

Features

ABV: 14.5%

Closure: Natural cork

Colour: Red

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 12 x 75cl

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