



Guillaume Gonnet, Châteauneuf-du-Pape Blanc, Belle Amie, Southern Rhône, France, 2021



Product code: 2488

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 beyond wine.

He 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, now with his Australian wife Kelly, Guillaume has shown similar energy for his family estate and for his own nascent project. This land locked surfer may be miles from the ocean but is happily riding the wave of new found enthusiasm for Grenache based wines. Pursuing biodynamics wherever possible, allowing his fruit to express itself freely through hands-off winemaking and displaying his fascination for the varying soils of the Rhône through his diverse range of wines, he's just the sort of restless creative that we love to work with.

VITICULTURE

Hand picked 50 to 90 year old vines, grown in the Cru du Bois vineyard on sand, clay and limestone soils with pebbles near the surface at a density of 3500 vines per ha.

WINEMAKING

Vinification in stainless steel tanks, and no malolactic fermentation. Ageing is done without oak in stainless steel.

TASTING NOTE

Gorgeous stony, mineral notes, citrus, and white flowers. With age, the wine develops honey, nutty aromas.

FOOD MATCHING

Seafood, rabbit, chicken and pork; perfect with roquefort cheese.

TECHNICAL DETAILS

Varieties:

Grenache 40%
Clairette 30%
Roussanne 30%

Features:

Vegetarian
Vegan
Biodynamic
Producer works organically

ABV: 14%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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