

GUILLAUME GONNET, CHATEAUNEUF-DU-PAPE ROUGE BEL AMI, SOUTHERN RHÔNE, FRANCE, 2019



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

The soils is made up of round pebbles on the surface, sand, clay and limestone. The vines are very old and average 50 to 90 years old and planted at a density of 3500 vines per HA, planted on a South East facing vineyard. All grapes are hand harvested.

Winemaking

Vinified and aged in various types of container. 30% pyramid shaped concrete vats, 30% wooden vats, 30% stainless steel, 10% demi muids (600L) barrels.

Tasting Note

A red and black fruit bouquet, of cherries and blackberries, a hint of garrigue, liquorice and spice. A fine wine. This wine will open up beautifully if decanted at least 1 hour before serving.

Food Matching

A very versatile food partner. Anything from game, red meats, coq au vin, parma ham, duck and spicy sausage.

Technical Details

Varieties:

Grenache 50%

Syrah 50%

ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Type: Demi muids 600L

% wine oaked: 30

% new oak: None