

Product code: 1677

GUILLAUME GONNET, TAVEL ROSÉ, LA NYMPHE, SOUTHERN RHÔNE, FRANCE, 2020



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

25 years old vines on a limestone bedrock and sandy topsoil.

Winemaking

Direct press after a cold soak on the skins for 12 - 18 hours to extract the delicate colour.

Tasting Note

This is a round, textured rose, a gorgeous, vibrant, dark, pink colour. Loads of fruit on the nose and palate - strawberry, cherries, watermelon, peach, and nectarine. Nice dry, refreshing finish. This wine is not only pretty, but tastes delightful. You may have trouble sharing it!

Food Matching

Incredibly versatile. Pasta, aperitif, freshly cut melon, goats cheese. This wine loves a barbecue. Meat and salads !

Technical Details

Varieties:

Grenache 70%

Syrah 20%

Cinsault 10%

ABV: 13.5%

Closure: Natural cork

Colour: Rose

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment