





GUILLAUME GONNET

nave

(The Brave)

CAIRANNE

Grape Composition : 80% Grenache, 20% Syrah

Vinification : Concrete tanks

Destemmed or not : 100% destemmed

Fermentation : 25 days fermentation and maceration in concrete tank

Yeast : Natural

Aging : Concrete tanks

Soil Composition :

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

Exposition : South facing

Vine Age : 45 years old

Density : 3000 vines per HA

Harvest type : Hand picked

Malolactic – yes/no : Yes

Residual sugar : Less than 2 grams per litre

Alcohol percentage : 14%

Tasting notes : Cassis, grenadine, pure Provencal aromas of "garrigue" (local herbs) kirsch, fig, stewed blackberries, black olive tapenade and licorice

Food Pairing :

This wine marries well with a large range of foods, pulled pork, Provencal beef stew, beef ribs with pepper, or a more casual occasion with a gourmet pizza. This wine is delicious with cheese

Cellaring : 5 to 10 years

www.guillaumegonnet.com