

FAUGIER - GONNET

HERMITAGE

Resulting from the meeting of two men: Fabrice Gonnet and Franck Faugier. It is the culmination of a long friendship between a wine enthusiast and a winemaker.



80% Marsanne
20% Roussanne



54 °F
12 °C



3-12 years



years old



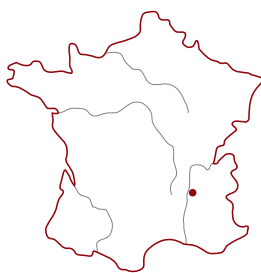
Sustainable



28 hl/ha



TERROIR



SOIL : Terroir made up of granite arenas covered with mica schists and gneiss, but also beaches of alluvial round pebbles

WINEMAKING

HARVEST : Manual harvest and sorting directly at the vineyard. Bloc selection

VINIFICATION : Pressing of not de-stemmed grapes as soon as they arrive in cellar. Cold setting of must at 4°C to racking of them after 24h of cold. Fermentation in stainless steel tank.

MATURATION : Aged in barrels between 8 to 12 months

TASTING NOTES



Amber hue with a copper reflection



Floral and spicy note, toasted almond, bergamot, marzipan and gingerbread



Dense and powerful with mineral touch to balance

FOOD PAIRING

Blanquette of lamb with curry

Monkfish with saffron

Free-range chicken