



KERMIT LYNCH WINE MERCHANT

PIERRE GONON

Country: France

Region: Rhône

Appellation(s): Saint Joseph

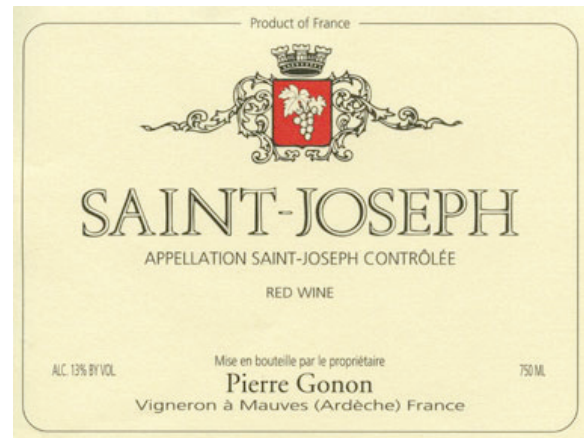
Producer: Pierre & Jean Gonon

Founded: 1956

Annual Production: 2,300-3,500 cases

Farming: Organic (certified since 2013)

Website: N/A



Pierre Gonon farmed some of Mauve's best slopes in the heart (some say the birthplace) of the St-Joseph appellation. In 1989, he turned direction of the property over to his sons, Jean and Pierre. This friendly, talented team of brothers has since earned a reputation as *the* domaine of St-Joseph. This appellation sits along the western bank of the Northern Rhône, with its neighbor, Hermitage, across the river. When it gained its A.O.C. in 1956, the area under vine was very small, centered around the town of St-Joseph and neighboring villages Mauves, Tournon, and St-Jean-de-Muzols. The eastern exposure in the vineyards allows for fewer hours of sunshine, lending an unusual freshness and *joie de vivre* to these Northern Rhône whites and reds.

In 1971, the appellation was expanded, and with it many over-cropped, forgettable wines soon followed. The Gonon brothers break this paradigm completely, as they both farm and ferment in the old-school style. They work their nine hectares of land without any chemical fertilizers, herbicides, or pesticides, using all-natural composts. They just recently started the process for organic certification, although they have been farming this way since 2004. Their low-yielding vineyards span three of the original communes of St-Joseph, all sitting on prized granite bedrock, the best of which was purchased from the famous Raymond Trolat, now retired, in 2005. Vineyards are replanted with cuttings from their strongest vines to perpetuate healthy rootstock and continuity of style. Once in the cellar, they ferment the wines traditionally in open, oak vats, with regular punch-downs by foot. Their wines are gutsy and wild, while still showing the freshness typical of the appellation.

1605 San Pablo Avenue, Berkeley, CA 94702

www.kermitlynch.com | info@kermitlynch.com

Berkeley Retail: 510.524.1524 | California Wholesale: 510.903.0440 | National Distribution: 707.963.8293



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PIERRE GONON (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Saint Joseph Blanc <i>Les Oliviers</i>	80% Marsanne 20% Roussanne	30 years average	Granite Slopes	2 ha
Saint Joseph Rouge	Syrah			7.5 ha
Vin de Pays de l'Ardèche "Les Iles Feray"	Syrah	10 years	N / A	.72 ha
Vin de France "Chasselas"	Chasselas	100 years average	N/A	.10 ha

* "ha"=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Vineyards are farmed organically
- All vines are from *sélection massale*
- Yields are kept very low by pruning, ranging from 30-38 hl/ha
- Grapes are harvested by hand
- Only indigenous yeasts are used

Saint Joseph Blanc *Les Oliviers*:

- *Lieu-dit* of *Les Oliviers* regarded as the greatest for producing white grapes in the St-Joseph appellation ; vineyard is situated on the terraces above the town of Tournon, just across the river from Tain l'Hermitage
- Whole clusters are pressed gently with a pneumatic press
- Juice settles for 12 hours before being racked into fermentation casks
- Wine ages in *barrique* and *demi-muid* on fine lees for 11 months, undergoing a regular stirring of the lees

Saint Joseph Rouge:

- Grapes are partially de-stemmed
- Vinification in large open vats
- Pump-overs or punch-downs occur twice daily for two or three weeks
- After maceration, wine is transferred to *foudre* and *demi-muid*
- The wine ages for 14 to 16 months and is racked twice during this time

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Vin de Pays de l'Ardèche “Les Iles Feray”:

- Grapes are partially de-stemmed
- Wine is aged for 10 months in old **demi-muid**
- Wine is bottled before the following year's

Vin de France “Chasselas”:

- Whole clusters are pressed gently with a pneumatic press
- Juice settles for 12 hours before being racked into fermentation casks
- Wine ages in **barrique** and **demi-muid** on fine lees for 11 months, undergoing a regular stirring of the lees

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