

PATRICIA & RÉMI BONNETON

ARDÈCHE · FRANCE

PATRICIA & RÉMI
BONNETON

The horse's name is Suspens. He pulls a plough through Syrah vines planted on steep south-facing terraces in the Doux Valley, where the Ardèche drops sharply toward the Rhône. No tractor could work this grade. Rémi Bonneton wouldn't want one if it could.

Before he made wine, Rémi was a competitive rower. Then he became a horse-ploughman – not as a lifestyle gesture, but as a professional

skill, hiring himself and his horses out to top Northern Rhône domaines that needed their steepest parcels worked without machinery. His second horse is Palynka. The domaine name, L'Alezan, means chestnut-colored horse.

Patricia took a different route to the same hillside. She spent seven years in Madrid working in sales, headhunting, and marketing before the pull of rural life and art brought her south. They started in 2013 with a single steep Syrah vineyard, then added a thousand Marsanne vines at Tournon-sur-Rhône. The estate is roughly two hectares. Everything is done by hand, horse, or pickaxe.

Their vineyards sit within the boundaries of the Saint-Joseph appellation. They chose not to join it. The designation would bring visibility and higher prices, but also rules about yields and varieties that would constrain what they want to do – which is ferment spontaneously, add zero sulfur, skip filtration and fining, and bottle what the hillside gives them.

Their second label, La Tangente, is a négociant line sourcing from fellow natural producers in Gard, Beaujolais, Alsace, and the Luberon. They hold certifications from Demeter, Biodyvin, and Nature et Progrès – a stack of acronyms that boils down to one commitment: nothing added, nothing removed.

One cuvée is called Ho'oponopono – a Hawaiian word that translates roughly as "sorry, forgive, thank you, I love you." Patricia chose it. She said it represents them.

"Nothing added, nothing removed."

WINES AVAILABLE

CUVÉE

**Metisse** 2023Ardeche
Syrah, Viognier**Ostara** 2023Ardeche
Grenache, Syrah, Cinsault**Potion** 2022Ardeche
Carignan**Resilience** 2022Ardeche
Syrah, Serrine

Certified Demeter, Biodyvin and Nature et Progrès.
Worked by hand, horse and pickaxe on steep Doux
Valley terraces. Spontaneous ferments, zero added
sulfur, no fining, no filtration.