

Domaine de la Garnaude

Trois 777



VINTAGE	2022
REGION	Provence
APPELLATION	AOP Provence
VARIETAL	67% Grenache 25% Cinsault 8% Rolle
ALCOHOL	12,5 %
TERROIR	Clayey Sandstone
INFO	22 Ha. (54.4 acres) total vineyard. 2 Ha. (4.95 Acres), devoted to Le 777 Cuvee, from oldest Grenache vines, on the massif des Maures inner slopes Harvesting from Aug. 25th 22' Gravity reception of the grapes, destemming, crushing, cold maceration, crushing, setting & 3 weeks' long fermentation on thermo controlled vats.

Sustainable Agriculture Practices - HVE
3 farm certified having high environmental value.

About the Estate:

Founded more than 250 years ago, Domaine de la Garnaude is a magnificent vineyard located near the charming village of Gonfaron in Provence (where cicadas sing) in the heart of the Var district (22 miles away from St. Tropez). Fanny (winemaker) & her husband Anthony Lamoot, helped by their 3 children, acquired the estate in 2013 and launched a full conversion of the growing methods.

Located within the interior valley of the Maures mountain range, the vines are planted on a clay-limestone soil and surrounded by the Plaine des Maures nature reserve, extraordinary reservoir of biodiversity, and over 180 protected species! Ideal semi-continental climate without marine influence. Cool and humid winters, hot and dry summer with the thermal amplitude offer great phenolic maturities, while preserving the berries' acidity. Each plot is surrounded by hedges of shrubs or trees in order to shelter a biodiversity favorable to the vine. Minimum soil weeding plowing and natural grassing one row out of two. On fallow plots, are sown rye, barley, fodder radish, fodder peas and clover to compete with weeds to feed and loosen the soil.

Following the severe drought of the 2022 summer, the hydric stress stopped the maturity and harvesting was planned for mid-August to save the berries. Then two miracle days of heavy rain brought the relief for the vines and maturity did start again! Harvesting postponed to start August 25th and did last over 1 month and giving time to optimize the vinification (with a longer pre-fermenting maceration) of each varietal at their very best maturity, starting with old Grenache, then Merlot, Rolle, Syrah, Cabernet then ending with the extremely aromatic Cinsault.

Cuvee les Trois 777 is made from the oldest Grenache of the vineyard.

Tasting Notes:

"The color is pale salmon. A citrus marmalade is expressed on the nose, complemented by a hint of licorice. The tense and fresh mouth is carried by spices and a touch of anise coats the finish." *Fanny Lamoot*

More to come

Press Review: Soon to come