

Domaine de la Garnaude

Le 777



VINTAGE	2023
REGION	Provence
APPELLATION	AOP Provence
VARIETAL	68% Grenache 15% Syrah 17% Rolle
ALCOHOL	12,5 %
TERROIR	Clayey Sandstone
INFO	22 Ha. (54.4 acres) total vineyard. 2 Ha. (4.95 acres) for Le 777, from the oldest Grenache vines Harvest started Aug. 21st 2023 Gravity reception of the grapes, destemming, crushing, cold maceration, settling & 3 week long fermentation in thermo controlled tanks. 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.

Cuvee Le 777 is made from a small selection of the oldest Grenache of the vineyard, on the inner slopes of the massif des Maures.

Vintage notes to come.

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