DOMAINE DE LA
GARNAUDE

Côtes de Provence AOP

Three 7 – red 2018 – 13%

Syrah (67%) - Cabernet-Sauvignon (33%)

Clay and limestone terroir

4600 bottles 75cl

Fanny and her husband Anthony Lamoot bought Domaine de la Garnaude in 2013, a longstanding vineyard in Gonfaron. With great passion, they launched a conversion of the growing methods, of which Fanny, as winemaker is very proud.

A dark cherry colour. The nose is characterized by notes of leather and spices. The aromas of kirch bring indulgence, supported by silky tannins. The mouth is prolonged by a touch of mocha.

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DOMAINE DE LA
GARNAUDE

Côtes de Provence AOP
Notre Dame des Anges DGC
Vin de Pays des Maures IGP

Terroir: a sandstone subsoil covered mainly with pelites, red clays and small traces of limestone.

Exposure: south, south-west facing Maures Mountains northern slopes.

Climate: semi-continental without maritime influence. Cool and humid winters, hot and dry summers. The thermal amplitude linked to this climate makes it possible to reach very good phenolic maturities while preserving the acidity of the berries.

Landscape of the vineyard: each plot is surrounded by hedges of shrubs or trees in order to shelter a biodiversity favorable to the vine. There are 180 protected species in the Plaine des Maures National Nature Reserve which adjoins the Estate (including the famous Hermann tortoise).

For more than 10 years a couple of Little Owls (a protected species of owl) have been returning every summer to nest in the trees in front of the cellar.

Tillage: minimum soil plowing with weeding plowing and natural grassing one row out of two. We only use natural organic fertilizers.
On fallow plots, we sow rye, barley, fodder radish, fodder peas and clover to compete with weeds, feed and loosen the soil.

Grapes: cabernet-sauvignon, syrah, grenache, cinsault, rolle…

Vine management: double Royat cordon pruning with 4 spurs bearing 2 buds each, debudding in the spring, no green harvesting except on the young vines, minimum treatments according to the Level 3 High Environmental Value (HVE label) specifications.

Harvest: very early in the morning, mechanical and manual. All plots (22ha) are less than one km away from the winery.

Winemaking: gravity reception of the grapes, destemming, crushing in a nitrogen protected pneumatic press.
For the rosés and the whites, cold stabilization, fermentation at low temperature in thermo-regulated stainless steel vats.
For the reds, after destemming and crushing the Cabernet-Sauvignon and Syrah grapes , alcoholic and malolactic fermentation will take place in steel vats.
Ageing for 12 months in steel vats for Cuvée Cœur and with oak staves for Cuvée Trois 7.