DOMAINE DE LA
GARNAUDE

Vins de Pays des Maures IGP

Âne Volant - rosé 2022 – 12,5%

Flying Donkey

Grenache 15% - Rolle 30%
Syrah 15% - Cinsault 40%

Clay and limestone terroir

Case of 6 x 75cl

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

Made from Grenache, Cinsault, Syrah, Rolle, this cuvée is a symphony of fruity aromas Its pale color reveals a nose of red currants and white flowers. We find in mouth a lot of silkiness as well as a certain sweetness. Empyreumatic and almond notes complete the aromatic register.

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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.