

LA GAUDE

DOMAINE DE LA GAUDE

2023



**DOMAINE DE LA GAUDE**  
MEDITERRANEE

*Garame*



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# GARANÇE

IGP Méditerranée

2023

## GRAPES

35% Roussanne

35% Marsanne

30% Viognier

## PRODUCTION

8 400 bottles

## SPECIFICATIONS

pH : 3,36 SO2 total : 80mg/L – TAV : 13%

## VINIFICATION

Made from a gourmet blend of Rhone grape varieties, the Garance cuvée is a wine whose freshness and tension are the fabric. Harvesting entirely by hand allows for double sorting, both the vine by the team of pickers and then when the grapes arrive in the cellar. There harvest takes place in the early morning, using 10 kg boxes, in order to preserve the freshness and quality of the berries as much as possible.

Once these are pressed, the juices are directed by gravity towards our vinification vat where the fermentations are carried out under the control of temperature, and carefully controlled color extractions. Each parcel is vinified separately, the final assembly takes place only after.

## TASTING NOTE

This wine is of a pretty pale gold color, with a slight viscosity. It is accessible and has great drinkability. Its aromatic palette is focused on white flowers, white peach, citrus and lychee notes. The mouth is a subtle balance between the roundness of Viognier and a nice acidity in middle and end of the palate. This wine will be enjoyed perfectly as an aperitif, as well than with all kinds of starters, such as sea bream ceviche.

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**CHATEAU DE LA GAUDE**

AIX EN PROVENCE

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