



GARRUS

CÔTES DE PROVENCE 2022

GRAPES ARE SELECTED FROM VINES THAT GROW FROM PARCELS OF SUPERIOR QUALITY. THE BEST QUALITY LOTS BEARING OLD VINES CONSISTING PRIMARILY OF GRENACHE, VERMENTINO AND SYRAH. HARVESTING AT SUNRISE TO NOON. OPTICAL GRAPE SORTING. DESTEMMING AND SLIGHT CRUSHING AT 7-8°C TO AVOID OXIDATION. 90% FREE RUN JUICE. 10% FIRST SLIGHT PRESSING. NO MACERATION. ALCOHOLIC FERMENTATION IN NEW AND SECOND YEAR DEMI-MUIDS (600 L BARRELS). 10 MONTHS BURGUNDIAN STYLE «BÂTONNAGE» TWICE WEEKLY. INDIVIDUAL BARREL TEMPERATURE CONTROL.