

- > **Domain** : Domaine La Garelle
- > **Winegrower** : Alain Audet
- > **Town** : Oppède
- > **Rrgion** : Rhône
- > **Appellation(s)** : Lubéron, Vin de Pays
- > **Cultivated space** : 20 ha
- > **Production** : 90 000 btles
- > **Soil(s)** : Calcareous and clayey



The philosophy of the domain :

The Domain's team puts all its know-how and enthusiasm into getting the utmost from this special terroir. It's aim: the creation of noble wines with subtle aromas and balanced flavour. To produce high quality wines with modern technics , respecting our terroir.

Mode of driving of the vineyard, wine-making and ageing :

Once the vendange is over, it's time for the autumn working of the soil and then a pre-prune before the proper pruning of the vines begins in December. Autumn is the period of maturation of the new wine and of the malo-lactic fermentation. And all the wines must then be "soutirés" several times during the autumn and winter. Pruning the vines takes up the greater part of our winter. The cut-off shoots are mechanically ground up, and spread on the soil as an organic fertilizer. During December and January the white and rosé wines undergo their "soutirages", then the blending of different vats and finally bottling in February. The "soutirages" of the reds follow in March. Throughout the winter the wines are checked, tasted and analysed to make sure each barrel or vat reaches its full potential. April sees the spring working of the soil, and the tying-in of the young shoots. May - June is the time for disbudding, and also for the "palissage" of this year's fruiting shoots. from early springtime - April - the red wines are blended ("assemblés") by mixing selected vats of similar or different varieties or different parcels of the vineyard and we start the regular "ouillage" or topping-up of the barrels with wine to prevent too much air coming into contact with the wine. The reds get their last soutirage in June. July brings the "écimage" and the "effeuillage". These operations are followed by "égrappage". Beginning in mid-August the ripeness of the grapes is regularly checked. Grape harvest takes place between the end of August and the end of September, depending on the variety. Whether the grapes are picked by machine or by hand.

Some references :

Concours Agricole de Paris , Concours IWC, Concours de Grands vins de France
Macon, Gilbert et Gaillard , Concours des vins d'Orange, Tasted Magazine ...



OUR WINES

Vin de Pays de Vaucluse
(Chardonnay 85%, Vermentino 15%)

Vin de Pays de Vaucluse
(Viognier 100 %)

Lubéron La Cuvée Du Solstice Blanc
(Vermentino 90%, Ugni blanc 10%)

Lubéron La Cuvée Du Solstice Rosé
(Syrah 60%, Grenache 40%)

Lubéron La Cuvée Du Solstice Rouge
(Grenache 40%, Syrah 40%, Carignan 20%e)

Lubéron Réserve (Syrah 60 % , Grenache 40 %)

Lubéron Grande Réserve
(Syrah 70 % , Grenache 30 %)