



FIGURE LIBRE - FREESTYLE AT DOMAINE GAYDA:

a 2021 vintage as free as the wind

Brugairolles, January 2023 – Located near the storied walled city of Carcassonne, Domaine Gayda has pieced together an unrivalled tapestry of terroirs since its inception in 2003. After buying six hectares in Minervois-La Livinière in 2004, it produced its first organic vintage in 2011 then bought over thirty hectares in different parts of Roussillon between 2017 and 2019. Each new vintage affords an opportunity for Tim Ford and Vincent Chansault to craft a range of wines with assertive identities: *"We effectively have an extensive keyboard that allows us to sing from the same hymn sheet as each and every one of our customers, from expressing every aspect of varietal typicity to fully showcasing single-vineyard characters"*, sums up Vincent Chansault.

FIGURE LIBRE FREESTYLE: ARCHETYPAL MEDITERRANEAN WINES

Within this symphony, the Figure Libre range hits all the most daring notes, whilst the Figure Libre Freestyle labels are blended from varietals grown across different parts of Languedoc and Roussillon,

Airy and lifted are probably the words that best describe Domaine Gayda's 2021 Figure Libre - Freestyle wines. The Mediterranean blends offer a fusion of grape varieties from both Languedoc and Roussillon. Each one sports a distinctive persona and delivers a proud rendition of the estate's signature style, encapsulating its taste for upbeat freedom and bold vibrancy.



"which could never have come together in appellation wines. The variety of vineyard sites and weather patterns in the region fascinates me, which is why I indulge my penchant for exploration by experimenting with the potential of this patchwork. IGP Pays d'Oc offers us the freedom to seek out complementary varietal expression stemming from cooler sites across the entire region", adds Chansault.

FIGURE LIBRE FREESTYLE BLANC: WHERE FRESHNESS AND FINESSE ARE KEY

The white grapes blended to produce Figure Libre Blanc were harvested from 31st August to 30th September 2021, starting with the earliest ripening sites in Roussillon – Opoul, near the sea, and Espira for some of the Grenache Blanc and the Marsanne. Picking continued with the later-ripening, high-elevation sites in Saint-Martin-de-Fenouillet for the Macabeu and La Livinière in the Minervois for the Viognier. Vincent Chansault explains: *"The freedom to combine early-ripening, coast-grown fruit, cooled by the influence of the sea, and later-ripening, high-altitude vines, thereby creating a fusion of ripeness, fruit and freshness, literally creates positive vibes in the glass with Figure Libre".* The wines are fermented in demi-muids with stirring of the lees and in concrete egg fermenters where the shape makes the lees dance through natural convection. This adds roundness and complexity, without compromising on finesse. The mouth-coating fullness of the Grenache Blanc (50% of the blend) couples with the tense finesse of the Macabeu (25%), the velvety mouthfeel of the Marsanne (15%) and the crisp fruitiness of the Viognier (10%). The resultant composition is invigorating yet complex right through to the finish.

FIGURE LIBRE FREESTYLE ROUGE: THE SEAMLESS ALCHEMY BETWEEN GRAPE VARIETIES AND SITES

Once again, Freestyle provides the bridge between the prime vineyard sites for Mediterranean grapes, from La Livinière to Roussillon, equally so for Syrah (45%), Grenache Noir (30%), Mourvèdre (15%) and Carignan (10%). *"We ferment the reds with no added sulphites to ensure vibrant fruit. We are able to pull this off technically because our crop is impeccably healthy and work in the winery protects it against any form of oxidation. The result is hedonistic wines offering sheer pleasure!"* explains Chansault. Short, nine-month maturation in used barrels softens the structure and produces melt-in-the-mouth tannins.



Ultimately, Figure Libre Freestyle Rouge reconciles all these contrasts and plays to the complementary strengths of Languedoc and Roussillon – whilst the red and black fruit laced with notes of garrigue and pine forest dials up aroma, the structure comes through in a glove of finely-woven tannins. Freshness, from the mid-palate to the finish, dances on a tightrope of acidity and savoury spices, midway between black pepper, liquorice and iris root. In its crucible for blending Figure Libre, Domaine Gayda fuses Languedoc and Catalan characters; coastal sites with high-elevation vineyards; and combines authentic, deep-rooted grape varieties. This unique alchemy encapsulates every iteration of elegance and depth that the region's vineyards can possibly express in their red wines.



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