



Trassegum Red

« Love potion » in occitan language

Out put : 25 hl/ha

Varietals : Syrah (50%), Old Carignan 80 years (25%), Old Mourvèdre - 80 years (25%)

Wine making process :

The grape is harvested by hand for the old mourvedre and carignan. The grape is fermented with long traditional extractions (28 days). Pneumatique press and high control of temperature. One year in French barrels and two years in tank in order to smooth the tannin.

Tasting notes :

Deep colored, spicy and concentrated mouth with a very good length. The robe is like ink, there is a complex nose of dark fruits. The mouth is really ample, concentrated and the taste lingers.



This label symbolizes our commitment to being part of our generation and that of future generations. It reflects our choice to practice environmentally friendly farming. Respect of the environment is rooted into our genes at the Domaine

We :

- *Cultivate the soil.*
- *Turn down plastic packaging materials.*
- *Are energetically self sufficient due to our own production of solar energie.*
- *Make our own compost and favor natural organicamendments.*
- *Use recyclable cardboard using recyclable water-based inks.*
- *Prioritize the use of wooden stakes.*

More information :

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