



Les Cimels Red

« bouquet of fruit » in occitan language

Out put : 35 hl/ha

Varietals : Syrah (60%), Carignan macération carbonique (30%), Grenache (10%)

Wine making process :

The grape is harvested by hand for the old carignan. All the varietal are fermented separately with long traditional extractions (28 days).for the syrah and carbonic maceration for the old cardigan. The wine is aged in tank for 2 years in order to have velvet round tannins.

Tasting notes :

Deep colored, spicy and concentrated mouth with a very good length. There is a complex nose of dark fruits, freshly cracked black pepper and herbs de Provence. The palate is full bodied with rich, juicy fruit filling the mouth. This wine is really ample and marked by elegance..

Service temperature : 10-12°C



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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