



Les Cimels White

"bouquet of fruit" in occitan language

Out put :
45 hl/ha

Varietals :
Grenache Blanc(60%), Rolle (10%),
Roussanne (30%)

Wine making process :
The grape is harvested by hand.
This white wine is crushed directly
from picking. Fermentation is made
in tank for the 3 varietals at low
temperature (no wood)

Tasting notes :
Low outputs and full maturity give
this wine a gentle, ample and very
fresh mouth. The fermentation in
tank enables to keep freshness.
The superb fruit make this wine
explosively good now.

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 :

Château d'or et de Gueules
Chemin des Cassagnes
30800 Saint Gilles

Fax : 0466873286

www.chateau-or-et-gueules.com

Your contact :

Diane de Puymorin

0466873286

chateaudoretdegueules@wanadoo.fr

Mathieu Chatain

0646310020

chateauoretgueules@hotmail.fr

