



Trassegum White

« Love Potion » in occitan language

Out put :
35 hl/ha

Varietals :

Roussanne (80%), Grenache Blanc (10%), Rolle (10%)

Wine making process

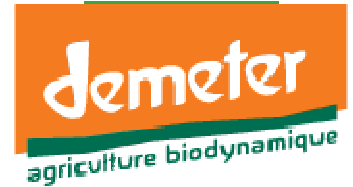
The grape is harvested by hand. This white wine is crushed directly from picking. Fermentation is made in barrels for the roussanne and in tank for the grenache and the rolle.

Tasting notes:

Low outputs and burgundy style fermentation for the roussanne in barrels give this wine a gentle and ample mouth. The fermentation in tank for the grenache and the rolle able to keep freshness.

Because of its great complexity this wine is perfect for white meat, sea food and cheese.

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.*

For more information :

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

Fax : 0466873286

www.chateau-or-et-queules.com

your contact :

Diane de Puymorin

0466873286

chateaudoretdegueules@wanadoo.fr

Mathieu Chatain

0646310020

chateauoretqueules@hotmail.fr

