



## Les Cimels Rosé

«Bouquet of fruit » in occitan language

**Vintage:** 2017

50cl, 75cl and Magnum 150 cl

**Awards :**

2014 : Gilbert & Gaillard 2016 Gold Medal 84/100

2016 : Wine Advocate, Robert Parker

Oct 2017 : 87/100

2017 : 2\* guide Hachette 2018

**Out put :** 50 hl/ha

**Varietals :**

Mourvèdre (40%), Cinsault (40%), Syrah(10%) Grenache (10%)

**Wine making process :**

This rose is made from direct press of cinsault and Grenache and "saignée" for Syrah.

Fermentation at low temperature enable to keep fresh fruity aromas.

**Tasting notes :**

Its robe, with its light gooseberry colouring, sparkles. Its elegant nose combines the harmonious aromas of fresh fruits. The mouth is all together crunchy, full, long and complex.

**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](http://www.chateau-or-et-gueules.com)

Your contact :

Diane de Puymorin

0466873286

[chateaudoretdegueules@wanadoo.fr](mailto:chateaudoretdegueules@wanadoo.fr)

Mathieu Chatain

0646310020

[chateuoretgueules@hotmail.fr](mailto:chateuoretgueules@hotmail.fr)

