



Mon Fût C'est du Poulet Red

Vintage : 2016

Out put : 30 hl/ha

Awards :

Gold Medal: Concours Général Agricole de Paris 2017, Gold Medal : Challenge Millésime Bio 2018

Varietals : Syrah (75%),
Grenache (25%)

Winemaking

Rich plots of large pebbles, malo fermentation in barrels

Tasting:

A lot of velvet, generosity, a gourmet wine to share without too much moderation ..

Um nice wine, that we could be tempted to keep, but which is too good to get there ...

Wine pairing: nice red meat with a lot of marbling. Charcuterie of all kinds

Service temperature: 15 à 17°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

