



## Trassegum White

« Love Potion » in occitan language

**Vintage :** 2017

Old vintage in vinothèque

**Out put :**

35 hl/ha

**Awards :**

2014 : Gilbert & gaillard 2016 :  
Méd d'Or 87/100

**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 roussane and in tank for  
the grenache and the rolle.

### **Tasting notes:**

Low outputs and burgundy style  
fermentation for the roussane 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 :

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