



Castel Nou

"new castel" in occitan language

Vintage : 2015

Old vintage in vinothèque

Out put : 20 hl/ha

Awards :

2014: Wine Advocate , Robert

Parker Dec 2016 :91/100

Concours Vignerons Indépendants

2017 Médaille d'Or

Varietals : old vines of Grenache (90%) and old Mourvèdre

Wine making process : This is a selection of our oldest patches which produce only a very limited yield. Castel Nou is a tribute to the great grape varieties of the Rhône Valley. Harvested by hand at full maturity, this cuvée illustrates the complexity and the richness of our terroir, its sometimes harsh climate, where the heat of summer and the Mistral wind are indispensable ingredients for making wines of great aging and cellaring capacity. Aged in oak barrels for 12 months.

Tasting notes : This ruby-colored wine displays fresh fruits aromas, such as cherry and elder tree blossom. Thanks to the maturity and the concentration of the grapes, the mouth is structured and powerful with round and fine tannins. The alcohol level and the fatness contribute to the good balance of this cuvée.

Service temperature : 17-18°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 :

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