



La Noblesa

"La Noblesse" in occitan language

Vintage : 2013

Awards: 2013

Robert Parker 2016 , Wine

Advocate : 92/110

2015 : Concours Vignerons

Indépendants 2018 : médaille de Bronze

Out put : 25 hl/ha

Varietals :

40% syrah, 40% Mourvèdre,
10% Grenache , 10% Viognier

Wine making process : This is a selection of our best barrel of Mourvedre and our finest barrel of Syrah.

Aged in French 500 Liters oak barrels for 24 months.

Blend with a little bit of Viognier before the bottling..

Tasting notes :

This cuvée is the most subtle and elegant of the Estate.

On top of concentration and complexity , The wine offers extremely velvet and balanced tannins .

This ruby-colored wine displays fresh black fruits aromas combines with black

Decant now to drink.

Drink over the 8 to10 years

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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