



Le Cep de Diane

Coteaux du Pont du Gard
IGP

Vintage: 2002

Out put: 35 hl/ha

Awards: Gilbert & Gaillard 2016
Méd d'Or 88/100

Varietals : Chardonnay 100%

Wine making process :

The grape is harvested at full maturity. This white wine is crushed directly from picking with a maceration of 6 hours. Fermentation is directly made in barrels of 500 litres .The wine is aged for 8 months in these barrels.

Tasting notes :

Low outputs and burgundy style fermentation in barrels give this wine a gentle and ample mouth. Its powerful nose combines the aromas of banana and exotic fruits. Because of its great complexity this wine is perfect for white meat. It is also ideal with « Foie gras » 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.*

More information :

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