



La Charlotte

AOC Costières de Nîmes

Vintage : 2006

Old vintage in vinothèque

Out put : 50 hl/ha

Varietals : Syrah 90%, Grenache 10%

Awards :

2012 : Gold medal Concours d'Orange 2013 with felicitation.

Guide Hachette 2015 : *

Wine making process :

The grape is harvested at full maturity. Pre-fermentation at low temperature for 72 hours.

Traditional fermentation in stainless still tank for one month without any strong extraction to stay on velvet tannins.

Tasting notes :

Subtle fresh fruit and flowers (Violette) aromas. The mouth is incredibly subtle and elegant. The tannin are present but round Can be drink young to stay on these fresh aromas or aged up to 10 years to reach more complexity and length.

Service temperature : 15-17°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 :

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