



## La Bolida

AOC Costières de Nimes

« small cuvée » in occitan language

**Vintage : 2008**

Old vintage in vinothèque

**Awards :**

Robert Parker, Wine Advocate

2012 : 91-93/100

Gilbert & Gaillard 2014: 93/100 :

Gold Club90+

La Revue des Vins de France ,

Nov 2012 : 16/20

**Out put :** 10 hl/ha

**Varietals:** Old Mourvèdre de 90 years (90%), Grenache (10%)

**Wine making process :**

The grape is harvest by hand early october. Extraction is done by "Pigeage". Aged in French oak for 18 months.

**Tasting notes :**

Impressive deep-coloured with a light spicy, caramel nose and a mouth filling mixed red and black fruits flavours. A big complexity for a top elegant wine. Decant now to drink.

**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 oduction 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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