



Trassegum Rosé

"love potion" in occitan language

Vintage : 2018

Out put : 45 hl/ha

Varietals : , mourvèdre (40%), Syrah(60%)

Awards :

2015 : Challenge Millésime Bio
2016 Silver Medal

Wine making process :

This rosé wine is made with fermentation in 500 litres French oak barrels

Tasting notes :

This grape left to mature in barrels gives this rosé wine an originality and elegance second nose. Its robe, with its gooseberry colouring, sparkles. Its powerful nose combines the harmonious aromas of fresh and black fruits followed by a slight burny tang giving it great complexity. The mouth is all together crunchy, full, long and complex.

It is a gastronomique Rosé !

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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