



Qu'es aQuo

"What's that" in occitan language

Vintage : 2017

Old vintage in vinothèque

Awards

2017:

Wine Enthusiast : 93/100

Gilbert et Gaillard 2020:

Gold Medal

Out put : 20 hl/ha

Varietals :

Mostly old Carignan of 80 years.

Wine making process :

The grape is harvest by hand middle of September.

Extraction is done 20% by "Pigeage" and 80% by long Carbonic maceration. Aged in 3 years old barrels for 12 months.

Tasting notes :

Very full and round mouth. Black fruity nose and a mouth filling mixed red and black fruits flavours. A big complexity for a top elegant wine. To be drink around 18°C

Operating 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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