



Château d'Or et de Gueules

RICH IN PERSONALITY



GRANDS VINS DE LA VALLÉE DU RHÔNE



Excellence is the gradual result of always striving to do better.

Jori Cazilhac



Diane de Puymorin



Mathieu Chatain

Diane de Puymorin and Mathieu Chatain are always pursuing the quest of perfection in the cellar, at the vineyard, in their wines.

The estate name comes from the family crest of Diane de Puymorin.

By its colors, this crest embodies the Château d'Or et de Gueules wines personality:

Gold for the South Rhône valley richness and typicity. Red (*Gueules* in heraldic language) for the character, the managed powerfull and the elegance.

The estate is a mix between tradition and modernity.

On one hand, its name refers to a commitment to good work values, and winemakers ancestral knowledge. On the other hand, it also mentioned ambitious technological choices and an unwavering commitment into sustainable development.

Château d'Or et de Gueules wines are organic and biodynamic (Demeter) certified.

Furthermore, the estate is buzzing with biodiversity issues initiatives : maintenance and development of hedgerows, oak and olive trees planting, sheep pasture for mowing, bird sanctuary.



A TERROIR AND SOME BEAUTIFUL GRAPES FOR GREAT WINES

The Château d'Or et de Gueules benefits from a pebble soil characteristic of the Southern Rhône. The clay soils are rich in Durancian pebbles, the South/South-East exposure guarantees us an optimal sunshine.

The proximity of the small Camargue and the maritime breezes offer a micro-climate bringing freshness reinforced by small iodized notes.

We are aware of this asset and we are working on optimizing its influence by a sustainable and respectful culture of the vines.

 The estate turned into biodynamy in order to limit the inputs, to develop the life of the soils, to enable the various terroirs to express their differences.

The soil working is well considered, the grass cover is controlled, and the pruning is strict to ensure qualitative grapes and yields around 30 hl/hectare. At Château d'Or et de Gueules, the varieties are rich and diverse. The vineyard is based on a double balance between : Young vines (60%) and old vines (more than 50 years old).



GRAPES VARIETY PLANTED AT CHÂTEAU D'OR ET DE GUEULES



Syrah

Carignan

Grenache



Roussanne

Vermentino/Rolle

Cinsault



Viognier

Chardonnay

Mourvèdre



In the 12th century, the Spanish Monastrel was planted by the abbey of Saint Gilles pilgrims. It became *the Saint-Gilles varietal* also called mourvèdre. It has a very special place at the Château d'Or et de Gueules with nearly 25% of the vines which are mourvèdre.

This is a demanding grape variety regarding its picking date. But it's an interesting varietal as well as a rosé or a red thanks to its aromatic rang. Even the vines are old, like the mourvèdre plot used in La Bolida cuvée.



A STRONG COMMITMENT: BEING ENVIRONMENTALLY FRIENDLY

The choice of organic farming reflects our commitment to preserve our terroir. This culture method is part of our desire to pass on a beautiful soil, and to produce good products. It corresponds to our philosophy of life.

The domain is managed in a biodynamic way. Beyond the methods and good practices of organic and biodynamic agriculture, we are:

- › using mating disruption method
- › using music therapy in the vineyard
- › not using plastic in viticulture
- › producing solar energy
- › preferring organic amendment
- › using recycled and recyclable case of wine with water-based ink
- › using wooden vineyard poles



WINEMAKING PROCESS: WHEN THE FARMER BECOMES A CRAFTSMAN

With an exceptional raw material, we have to be focus on winemaking as we are on vine growing. **The requirement of our winemaking process is based on three main principles:**

- › **the single vineyard winemaking**, very demanding in terms of number and diversity of tanks. We always separate grapes from each plot to benefit from a wide range of aromas, tastes and colours for our blends..
- › **let the wild yeasts magnify the expression of the terroir**. Our yeasts take part in the character of d'Or et de Gueules. With their high sugar/alcohol ratio they're producing low alcohol wines. Efficient in fermentation, the wild yeasts allow us to limit the use of sulphites, which denature the original taste of the wine.
- › **we adapt the winemaking process to the grape variety and to the age of the vines**. Length of soak is adapted. Pumping over is increasingly rare instead of punching down and carbonic soak for a gentle extraction.

*The winemaker's
know-how
is at the service of
the elegance and
authenticity
of our wines.*

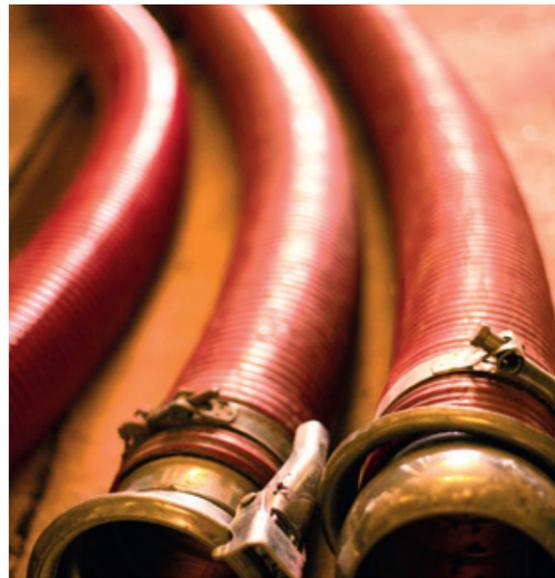


AGEING OF THE WINE: PREPARING WINES FOR A LONG LIFE.

As a natural extension of the vinification process, Château d'Or et de Gueules likes to age the wines in adaptable containers, like tanks (stainless steel, concrete), barrels, amphoras.

The cuvées with fruits aromas and low yields always go in **concrete tanks** for a part of the ageing. The inertia of this material allows to preserve the primary aromas of fruits and flowers while melting the tannins.

For the more sophisticated cuvées, 500 liters french oak barrels are used for ageing. Our suppliers are two famous coopers. New barrels are for whites and rosés. Then it's for old (almost 100 years old) carignan, grenache, syrah and mourvèdre



Barrel cellar



Concrete tank (detail)

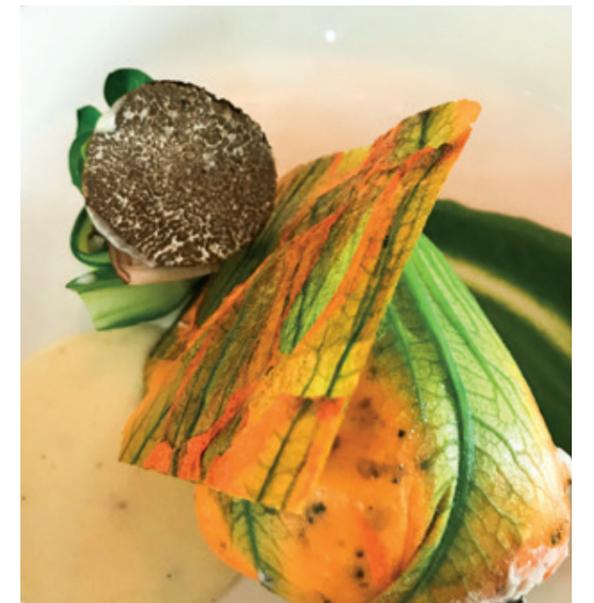


LOVE OF WINE AND GASTRONOMY

The talent of professional chefs or epicureans is sublimated by old vintage wines.

Since its creation, Château d'Or et de Gueules has been ageing its best cuvées to offer them in several vintages.

For enthusiasts only, Trassegum, qu'Es Aquo, Castel Nou, la Bolda et la Noblesa are aged in vinothèque for many years in order to be in the finest restaurants, in France and all around the world.



*The best of
the best tables
deserves the best
of ourselves.*

GOURMANDISE



PLAISIR



A BOIRE

Coteaux du Pont du Gard
Indication Géographique Protégée
Cinsault - Grenache
Ageing in concrete tank
TASTING:
Lighter red color, wild raspberry smelt

FOOD & WINE PAIRING

Charcuterie, grilled meat.
Good for drinking with appetizers

Serve
15-17°



A BOIRE

Coteaux du Pont du Gard
Indication Géographique Protégée
Chardonnay - Rolle
Ageing in concrete tank
TASTING:
Lighter yellow color, citrus notes,
balance with freshness

FOOD & WINE PAIRING

Baked fish, shellfish, oysters,
salads, grilled chicken.
Good for drinking with appetizers

Serve
8-10°



A BOIRE

Coteaux du Pont du Gard
Indication Géographique Protégée
Grenache - Cinsault
Ageing in concrete tank
TASTING:
Lighter red color, raspberry
and white flowers notes

FOOD & WINE PAIRING

Summer salads, charcuterie.
Good for drinking with appetizers

Serve
8-10°



LES CIMELS

*Bunch of fruits**
AOP costières
Syrah - Carignan - Grenache
Ageing in concrete tank
TASTING:
Ruby red color,
fleshy with red fruits and spicy notes

FOOD & WINE PAIRING

Charcuterie, grilled meat

Serve
15-17°



LES CIMELS

*Bunch of fruits**
AOP costières
Rolle - Grenache blanc
Ageing in concrete tank
TASTING:
Lighter yellow color, citrus and white flowers notes,
balance with freshness

FOOD & WINE PAIRING

Baked fish, shellfish, oysters,
salads with goat cheese.
Good for drinking with appetizers

Serve
10-12°



LES CIMELS

*Bunch of fruits**
AOP costières
Mourvèdre - Cinsault
Ageing in concrete tank
TASTING:
Lighter red color, smooth,
fruity and fresh for the final

FOOD & WINE PAIRING

Summer cuisine, world cuisine, tapas

Serve
10-12°

*in occitan

Les décalés



MON FÛT C'EST DU POULET ?

AOP costières
Syrah - Grenache

Ageing in concrete tank

TASTING:

Bright red color, smooth and supple,
with black fruits notes

FOOD & WINE PAIRING

Red meat, charcuterie

Serve
15-17°



PARLE À MON FÛT !!

AOP costières
Syrah - Grenache

Alcoholic fermentation in barrels. Ageing in concrete tank

TASTING:

Attractive appearance with bright pink color,
smooth and chilled

FOOD & WINE PAIRING

Tropical cuisine, tapas, appetizers

Serve
10-12°



LE FÛT ENTRE 2 CHAISES !!

Vin de France
Rolle (Vermentino)

Red winemaking process, ageing in french oak barrels

TASTING:

Gold color, interesting tannin structure,
managed oxidation notes

FOOD & WINE PAIRING

Spicy dishes, curry, Comté cheese

Serve
12-14°



TRASSEGUM

*Love potion**

AOP costières

Syrah - Carignan - Mourvèdre

Ageing in french oak barrels and concrete tanks

TASTING:

Deep and dark red color,
spicy and ripe fruits notes

FOOD & WINE PAIRING

Rib beef with potatoes, duck magret

Serve
16-18°



TRASSEGUM

*Love potion**

AOP costières

Roussanne - Viognier - Rolle

Alcoholic fermentation in french oak barrels. Ageing in concrete tank

TASTING:

Gold color, citrus and white flowers notes,
balance between fleshy and fresh

FOOD & WINE PAIRING

Grilled scallops, grilled fishes,
guinea-fowl with morels

Serve
10-12°

PASSION



CERTIFICATIONS: THE RESULT OF YEARS AND YEARS OF HARD WORKING AND DEDICATION

Since 1998, Château d'Or et de Gueules has been certified HVE (High environmental value), Organic and the Biodynamic.



QU'ES AQUO
*What is it**

AOP costières
Carignan à l'honneur
Ageing in french oak barrels
TASTING:
Tasting red color with garnet tints, black cherry and smoked notes

FOOD & WINE PAIRING
Leg of lamb, duck confit

Serve
16-18°

CASTEL NOÙ
*Châteauneuf**

AOP costières
Grenache majoritaire
Ageing in french oak barrels
TASTING:
brick red color, cherry and chocolate notes

FOOD & WINE PAIRING
Fowl, chocolate-based desert

Serve
16-18°

LA BOLIDA
*Low yields**

AOP costières
Mourvèdre majoritaire
Ageing in french oak barrels
TASTING:
Deep red color, red fruits and liquorice notes

FOOD & WINE PAIRING
Game stew and medium aged cow cheeses

Serve
16-18°

LA NOBLESA
*La Noblesse**

AOP costières
Mourvèdre - Syrah
Ageing in french oak barrels and amphoras
TASTING:
Dark red color, dark and gooseberry fruits notes, powerfull with a long finish

FOOD & WINE PAIRING
Beef tenderloin, Rossini tournedos

Serve
16-18°

SUSTAINABLE AGRICULTURE

It consists in favouring natural solutions as much as possible and in having an intelligent use of pesticides: to use chemicals on the vine only when there is no other choice.

SO2 allowed: 200 mg/L in white and rosé wines – 150 mg/L in red wines.



ORGANIC

Organic farming bans synthetic products from vineyards. It imposes certain restrictions in terms of winemaking such as the use of organic raw materials or the reduction of maximum authorized doses of sulfites.

SO2 allowed: 150 mg/L in white and rosé wines – 100 mg/L in red wines.



BIODYNAMIC

Biodynamic is an organic production method (it is necessary to be also certified organic), which aims mainly to strengthen the quality and fertility of the soil. It uses special preparations such as horn manure and silica.

SO2 allowed: 90 mg/L in white and rosé wines – 70 mg/L in red wines

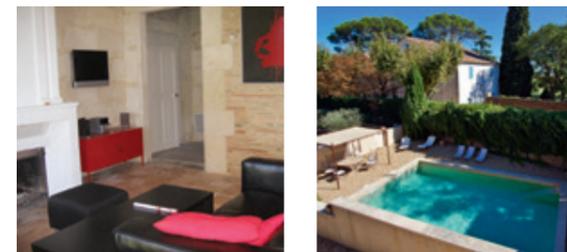


1001 GOOD REASONS TO GET CHÂTEAU D'OR ET DE GUEULES WINES

- › **A family estate** that is the leader in the Costières de Nîmes appellation
- › **Eco responsible philosophy:** organic and biodynamic viticulture, music therapy, disruption method, water management, solar energy production...
- › **An estate that produces its own grapes,** its own wines and bottling itself
- › **Personalized packaging** with the unique family crest colors
- › **A wide and balanced** range of wines
- › **Price conditions** adapted to all customers
- › **Recognized** and awarded wines
- › Inventive **promotional tools**



LODGINGS



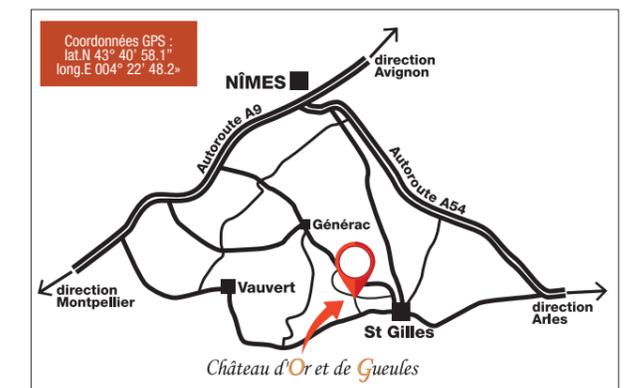
THE WALKING TOUR IN THE VINEYARD



SEMINARS



HOW TO VISIT US





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