



## Château Les Garelles

Adrien and Thomas NOVOA

**Which animal you would like to be?**

A butterfly

**Your motto?**

It's better to embrace change before it grabs you by the throat

**Your main character trait ?**

Connecting with others

**The gift you would like nature to give you?**

Its strength but not its weaknesses

My father bought the Château Les Garelles estate in 1997. After studying agronomy and oenology I decided to take the helm at the family estate in 2009, with the ambition of returning to natural methods. I therefore started to convert the estate to organic wine-growing as soon as I arrived. Some years later I wanted to take things further, so we changed to vinification without inputs in 2013. Today, I am proud to produce organic wine without inputs, to return to basics: processing grapes as naturally as possible to extract the best from them and offer natural, organic wines at a fair price so that everyone can enjoy them.

This is my vision of organic wine-growing.



## Château Les Garelles

### BLAYE CÔTES DE BORDEAUX

**Village:** Saint Christoly, Saint Paul and Berson

**Total surface of the vineyard:** 44 hectares

**Type of soils:** Sandy clay and limestone clay

**Blend of grape varieties:** 70% Merlot, 15% Malbec, 10% Carménère, 5% Cabernet Franc

**Wine vinification:** Traditional vinification, with sorting and gravity-flow vatting. Fermentation on skins lasting around 25 days, entirely spontaneous yeasts without the addition of any inputs or sulphites.

**Tasting notes:** Garnet red in colour, with dominant notes of ripe red fruit and spices. The wine presents true aromatic freshness. With a long, fragrant finish and silky tannins, this well-balanced wine unfolds with great subtlety and will be sure to please.

**Wine and Food pairing:** Red meats

**Awards:**

**Vintage 2017:** Results pending