



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.

Les Garelles

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 2018 :

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