



## Du Raisin, C'est Tout ! - Adrien Et Thomas Novoa

### Adrien & Thomas NOVOA

**Which animals or insects you would like to be?**

A dolphin and a butterfly, for their freedom

**What you like about wine?**

Its complexity and Drinking wine is meant to be lived!

**Your main characters traits?**

Patience and connecting with others

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

Flying and its strength but not its weaknesses

The "Méthode Nature" wine of Château Les Garelles. Our father purchased the Château Les Garelles' estate in 1997. After agronomy and oenology studies for me, Thomas, I decided to take over the family estate in 2009 with one ambition: going back to natural winemaking. As I arrived, I launched the conversion of the vineyard to organic farming. To take my commitment to the next step, I stopped using any kind of input in my winemaking process in 2013. My brother, Adrien, graduated of oenology studies and joined me on the estate in 2018. Together, we are proud to be back to the core of our métier: crafting grapes as naturally as possible to seize the best of our terroir and offer natural organic wines at a fair price so that everyone can enjoy. Here's our winegrowing vision!



## Du Raisin, C'est Tout ! - Adrien Et Thomas Novoa

### BLAYE CÔTES DE BORDEAUX

**Village:** Saint-Christoly-de-Blaye

**Terroir:** Soil of clay-limestone and clay-sand – Subsoil of limestone and clay – 50-meter-high-25-year-old vines

**Winemaking and ageing:** Hand-harvest at mid-September. Traditional vinification with sorting and gravity flow vatting. Fermentation lasts around 25 days with natural yeasts without the addition of any additives. No added sulfite. Ageing in stainless steel vats.

**Blend:** 85% Merlot, 10% Malbec, 5% Carménère

**Tasting comments:** Garnet red colour. Cherry flavours with notes of flowers and tangy, terpene aromas. Th palate is round, sweet with supple tannins. Nice aromatic length of red fruit and a discrete note of passion fruit. A very drinkable wine, light and easy to drink.

**Food and wine pairings:** Eggplant caviar, Hummus

