

Château Les Garelles

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

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!



Château Les Garelles

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: Mechanical harvest and hand-picked at mid-September. Traditional vinification with sorting and gravity flow vatting. Fermentation on skins lasts around 25 days causing entirely spontaneous yeasts without the addition of any additives. No added sulfite.

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

Tasting comments: Garnet red in colour, with dominant notes of ripe red fruit and spices. True aromatic freshness with a long fragrant finish and silky tannins. Well-balanced wine with great subtlety.

Food and wine pairings: Grilled vegetables

