

Vignobles Gabriel & Co

NOVOA Adrien & Thomas

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

ur father purchased the 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 organic wines at a fair price so that everyone can enjoy. Here's our winegrowing vision!



Vignobles Gabriel & Co

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 and hand harvesting in mid-September. Traditional winemaking with grape sorting and bottom tank filling. Maceration for approximately 25 days. Ageing in stainless steel tanks.

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

Tasting comments: Garnet red in colour. The nose reveals aromas of ripe red fruit and spices, supported by a refreshing aromatic profile. The palate is elegant and well balanced, with silky tannins and a long, fragrant finish.

Food and wine pairings: Marinated peppers, Bruschetta with confit tomatoes, Charcuterie platter

