

&e Courtil

HISTORY



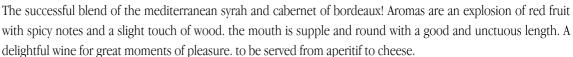
Created in 1936, Ouveillan Cellar, located at 12km from Narbonne, takes advantage of an exceptional local soil which stretchs on more than 2500 hectares. Today gathered under the name of Vignerons du Narbonnais with 330 members, it's equipped for some years already with updated plants, as well as today and in future.

GEOGRAPHY & SOIL: Alluvium and chalky terraces.

CLIMATE: Mediterranean, very hot



SYRAH - CABERNET :





CABERNET - GRENACHE:

This rosé wine with its beautiful cherry-pink robe seduces with its fresh and delicate qualities. a nose of ripe strawberry, raspberry and candies develops. Well-balanced in the mouth, round and lively, this wine offers an exceptional aromatic persistancy, serve between 10 and 12°c with grilled veal ribs and pasta with fresh vegetables.

CHARDONNAY - COLOMBARD:

Beautiful pale yellow colour with crystalline green glints. its expressive nose of white fruit and acacia is combined with delicate notes of honey. An unctuous mouth which matches freshness and roundness. ideal at aperitif, this wine is perfect to accompany seafood and grilled fish.

