

Recommended temperature	2008		2011	2012	2013	2014	2015	2018
	19°	19°	▲ ● ■		▲ ● ■			
Clos des légendes								
Murmures					▲ ● ■			
Clos des poètes				● ■		▲ ● ■		
Clos de la plénitude						▲ ● ■		
Clos des passions					▲ ● ■			
Grande Cuvée						▲ ● ■	▲ ● ■	
Elegante rouge				● ■				
Grand Cuvée blanc								▲
Elegante blanc								▲

- ▲ Good to drink now, but will improve with age
- Best with a decanter/carafe
- Excellent for 10 years+

We accept major credit and debit cards as well as cash.  
Tours available by agreement or at 18:30 daily  
(except from November to April).

Tasting Notes:

#### BiB/Cubis

IGP Rose	5 litres	€20.60
IGP Rose	10 litres	€37.60
IGP Blanc	5 litres	€20.60
IGP Blanc	10 litres	€37.60
AOP Rouge	5 litres	€25.70
AOP Rouge	10 litres	€50.40

*"Château Rieutort is a delicious paradox. A haven of relaxation for the mind, body and senses. Relax in this palace of splendour. Enjoy our naturist and textile pools. Enjoy fine wines, sumptuous dinners and breakfasts with old and new friends. Wear your best, most exciting, sexy or simply comfortable outfit. Discover a suite in the Chateau or a quiet newly remodeled gîte. Join us to realize your dreams at Château Rieutort"*

**Peter & Karina**

**Château Rieutort**  
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# Château Rieutort



## WINE LIST season 2021



For all deliveries within Europe, please add 3 euros per bottle for shipping.

## ROSE

**SUMMER 2019** 0.75L €6.80  
**SUMMER 2018** 1.5L €15.00

IGP d'OC

**Grape varieties:** Grenache Gris, Cinsault

**Wine & food:** aperitif, barbecue, picnic meats

**Tasting notes:** red fruit nose, strawberry, raspberry, beautifully fresh in the mouth

**Serve with friends and sunshine!!!**

## WHITE

**CUVEE PLAISIR 2019** €6.80

IGP d'OC

**Grape varieties:** Vermentino

**Wine & food:** aperitif, mussels and oysters from the Etang de Thau, grilled fish

**Tasting notes:** gold green, nose of exotic fruit, pineapple, freshness in the mouth

**Wine for those with a thirst for excellence!**

**RIEUTORT PRESTIGE BLANC 2018** €9.50

IGP d'OC

**Grape varieties:** Chardonnay, Roussanne

**Wine & food:** perfectly suited to cocktail parties, fish and goats' cheese

**Tasting notes:** a light yellow/green colour with a fine nose with aromas of white flowers, tea and citrus. The taste is very original with a balance between fresh and bold flavours typical of the south

**Long and aromatic finish.**

**ELEGANTE BLANC 2017** €13.50

AOP Languedoc

**Grape varieties:** White Grenache, Roussanne

**Wine & food:** perfect for an aperitif or to accompany fine fish or goat cheese

**Tasting notes:** golden colour, complex nose of honey and fruit with white flesh, tastes of citrus & tropical fruit

**A wine that you can keep over five years. A wine slow to start but long in the after taste.**

**GRAND CUVEE BLANC 2018** €15.50

IGP d'OC

**Grape varieties:** Chardonnay, Viognier, Sauvignon

**Wine & foods:** aperitif, scallops, foie gras, creamed fish

**Tasting notes:** golden color, complex nose of honey, white fruit with a taste of fresh citrus and exotic fruits

**A nice wine to decant. For the finest occasions. Watch for the long after taste!**

## RED

**BERGERIE DES CHARMES 2018** €7.50

AOP Coteaux du Languedoc

**Grape varieties:** Grenache Noir, Syrah

**Ageing:** 6 months in oak barrels

**Wine & food:** barbecue, grills

**Tasting notes:** ruby red colour with a fruity nose, soft and silky in the mouth

**A wine for everyday drinking pleasure.**

**RIEUTORT PRESTIGE ROUGE 2017** €9.50

IGP d'OC

**Grape varieties:** Cabernet Sauvignon, Merlot and Syrah

**Ageing:** 12-18 months in oak barrels

**Wine & food:** red meat dishes and cheese

**Tasting notes:** initially the taste is supple with a nice tannin structure. This moves to an elegant and long finish with a hint of liquorice

**Elegant and smooth.**

**ELEGANTE 2011** 0.75L €15.00

**ELEGANTE 2008** 1.5L €36.00

AOP Languedoc Grès de Montpellier

**Grape varieties:** Syrah, Grenache, Mourvèdre, Carignan

**Ageing:** 24-36 months in oak barrels

**Wine & food:** game, meat dishes, cheese

**Tasting notes:** deep ruby colour, the ripe nose evokes prunes and raisins. On the palate, a beautiful attack, magnitude, a generous material and a certain power.

**A complete wine that knows how to remain harmonious.**

**Don't hesitate to try this and then understand the Languedoc.**

**GRANDE CUVEE 2013** 0.75L €17.00

**GRANDE CUVEE 2014** 1.5L €44.50

AOP Coteaux du Languedoc - Grés de Montpellier

**Grape varieties:** Syrah (major grape), Black Grenache, Carignan and Mourvèdre

**Ageing:** 18 months in oak barrels (30 % new oak)

**Wine & food:** shoulder of lamb with thyme, cassoulet

**Tasting notes:** ruby coloured robe, complex and delicate flavours of the *garrigue* and pepper. Fresh & elegant with liquorice and minty notes

**Setting the standard for Syrah!!!**

**CLOS DES PASSIONS 2013** €25.00

AOP Coteaux du Languedoc - Grés de Montpellier

**Grape variety:** Carignan

**Ageing:** 18 months in oak barrels

**Wine & food:** royal jugged hare, noisettes of venison with truffles

**Tasting notes:** deep purple robe, complex yet delicate notes of *garrigue*, leather and peony. Fresh yet lasting taste with flavours of blackcurrant and chocolate. Silky tannins with an enveloping finale

**A rustic wine in velvet gloves!**

**CLOS DE LA PLENITUDE 2014** €30.00

AOP Coteaux du Languedoc - Grés de Montpellier

**Grape variety:** Black grenache

**Ageing:** 18 months in oak barrels (30% new oak)

**Wine & food:** pork tenderloin with orange, grenadine of veal with olives

**Tasting notes:** ruby coloured robe, complex with delicate flavours of orange peel and cocoa. Fresh and elegant taste of gingerbread and garrigues. The tannins are silky smooth and the finish long

**Freshness in its purest form!!!**

**CLOS DES POETES 2012** €30.00

AOP Coteaux du Languedoc - Grés de Montpellier

**Grape variety:** Mourvèdre

**Ageing:** aged in oak barrels for 18 months

**Wine & food:** Quail with grapes, pigeon stuffed with chestnuts

**Tasting notes:** a bright cherry red, complex nose and fresh cocoa and prunes taste. Is well presented with a beautiful freshness

**Aromas of great finesse**

**MURMURES 2013** €44.00

AOP Coteaux du Languedoc - Grés de Montpellier

**Grape variety:** Syrah

**Ageing:** 36 months in new oak barrels

**Wine & food:** Entrecote or roast duck

**Tasting notes:** the scent of leather, coffee and undergrowth in the forest; a hint of roasting.

**Five stars!**

**CLOS DES LEGENDES 2011** €44.00

AOP Coteaux du Languedoc - Grés de Montpellier

**Grape variety:** Syrah

**Ageing:** 18 months in new oak barrels

**Wine & food:** Tourmedos Rossini

**Tasting notes:** ruby coloured robe, with a complex and delicate aromas of cherries and blackberries

Full and fleshy flavours of liquorice, mocha and figs

Long and rounded with a terrific after taste

**Majestic!!!**

## CHAMPAGNE

**CHAMPAGNE CUVEE PRESTIGE 2014** €39.50

**Grape variety:** 60% Chardonnay, 40% Pinot Meunier

**Ageing:** 48 months on laths

**Wine & food:** Aperitif, salads, white fish

**Tasting notes:** White flowers and citrus fruits at the first nose, then almond notes and dried and candied fruits.

**The start of every special occasion.**