

**TABLE D'HOTES** is a meal served according to the French custom with the owner and other guests at one table.

You can join our "table d'hôtes" for a starter, main course, cheese plate & dessert with tea or coffee but please book a few hours in advance! **€35.00**

#### WINE IN THE CHATEAU OR SERVED IN THE GARDEN

When it comes to wine, we offer:

☐ our selection of prestige wines throughout the evening per person (after 19:30); **€30.00**

☐ wine bottles and costs overleaf; or

☐ wines from vineyards around the castle; "Tradition Rouge (AOP)", "White (IGP)" and "Rosé (IGP)":

☐ throughout the evening per person (after 19:30) **€17.50**

☐ Carafe (0.5L) **€12.50**  
(1L) **€20.00**

☐ Glass (0.125L) **€4.00**

#### SIGNATURE MESSAGE

30 Minutes **€40.00**

60 Minutes **€75.00**

90 Minutes **€100.00**

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).

#### OTHER BEVERAGES

**Coffee and Tea (self-service) Free**

**Water/San Pellegrino/Perrier** 0.5L **€3.00**  
1L **€4.00**

**Orangina** 0.33L **€3.00**

**Schweppes Tonic** 0.25L **€3.00**

**Coke/Diet Coke** 0.33L **€3.00**

**Ice Tea** 0.33L **€3.00**

**Beer** 0.25L **€3.50**  
(1664/Lefte)

**Martini / Noilly Prat** 0.125L **€5.00**

**Porto** 0.125L **€6.00**

**Sherry** 0.125L **€8.00**

**Aperol Spritz** 0.175L **€8.00**

*"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 gite. Join us to realize your dreams at Château Rieutort"*

**Peter & Karina**

**Château Rieutort  
Rieutort**

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# Château Rieutort



## SERVICE IN THE CHATEAU 2021



## ROSE

**SUMMER 2019** 0.75L €16.80  
**SUMMER 2018** 1.5L €30.00

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** €16.80

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** €19.50

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 2018** €23.50

AOP Languedoc

**Grape varieties:** White Grenache, Roussanne

**Wine & food:** perfect for an aperitif or to accompany fine fish or goats 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** €25.50

IGP d'OC

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

**Wine & food:** 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 2016** €17.50

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** €19.50

IGP d'OC

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

**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 €25.00

**ELEGANTE 2008** 1.5L €49.50

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 2015** 0.75L €27.00

**GRANDE CUVEE 2014** 1.5L €58.00

AOP Coteaux du Languedoc - Grès 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!!!

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**CLOS DES PASSIONS 2013** €35.00

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** €40.00

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** €40.00

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** €54.00

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** €54.00

AOP Coteaux du Languedoc - Grés de Montpellier

**Grape variety:** Syrah

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

**Wine & food:** Tournedos 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** €49.50

**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.