



# DOMAINE DE CASTELNAU



## VIOGNIER - L'ÎLE 2020

### DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

### VINEYARD

5000 vines per hectare planted on limestone and clay hills and loamy soils  
High trellising, Guyot and Royat pruning

### WINEMAKING

100% VIOGNIER

Night mechanical harvest. Cooling of the harvest after a soft stalk and breaking of the grapes

Soft pressing and juices selection

Controlled fermentation temperatures

Limited sulfite addition

Ageing on fine lees

### TASTING

The color is pale yellow with green glints

First notes of fruity aromas of banana, citrus and pine resin

The agitation reveals yellow peach and mango hints

The attack is fresh and fruity, followed by a rich but well-balanced mid-palate

The retro-olfaction reveals fruity notes of peach and pear

The finish offers a very interesting buttered and lemony taste

### CELLARING POTENTIAL

2 years in good storage conditions

### PACKAGING

6 Bottle cases

Screw cap or natural cork



## HIGH ENVIRONMENTAL VALUE CERTIFIED

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