

ÉPICERIE DE CASTELNAU



ÉPICERIE DE CASTELNAU - ROUGE

DESIGNATION OF ORIGIN

Indication Géographique Protégée - Pays d'Hérault

VINEYARD

5000 vines planted per hectare

Limestone and clay soil, and loamy soils

High trellising, Cordon Royat pruning

VINEMAKING

60% MAESELAN 20% MOURVÈDRE 20% CARIGNAN

Night mechanical harvest, cooling after gentle destemming and crushing

Soft pressing and selection of the best juices by tasting

Limited sulphide addition

Controlled Fermentation temperature

TASTING

Deep red coat with violet glints

The 1st nose develops aromas of ripe red berries

The attack is round and full followed by a fresh and intense mid-palate, with velvety tannins

The finale offers a long lasting fruity taste

CELLARING POTENTIAL

Seasonal wine, to be drunk during the year

PACKAGING

6 bottles case

Screw cap or natural cork

Bag in Box 5 liters and 10 liters



HIGH ENVIRONMENTAL VALUE CERTIFIED

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