



DOMAINE DE CASTELNAU



VIEILLES VIGNES 2019

DESIGNATION OF ORIGIN

Appellation d'Origine Protégée – LANGUEDOC

VINEYARD

5000 plants per hectare
High trellising with Royat pruning.
Deep stony terraces

WINEMAKING

70% Grenache
20% Carignan
10% Mourvèdre

Mechanical Harvest, organic protection of the grapes
3 to 4 weeks maceration on skins
Ageing in tank with oak staves
Limited sulfite addition

TASTING

Intense red color with violet reflections
The nose opens with floral notes and ripe dark fruit, developing into sweet vanilla spice and violettes
A full bodied palate with elegant fine tannins
Long finish with persisting vanilla notes

CELLARING POTENTIAL

3 to 5 years in good storage conditions

PACKAGING

6 Bottle cases
Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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