

DOMAINE
DE
CASTELNAU



PINOT NOIR - LES MURIERS 2019

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vine stocks per hectare planted on loamy sandy soil

WINEMAKING

100% Pinot Noir

Night mechanical harvest to preserve the quality potential of the grapes

Soft destemming and crushing

Heated pre-fermentation

Controlled fermentation temperature

three weeks maceration on skins

Limited sulfite addition

TASTING

Strong intensive coat with ruby glints

The first nose develops red stone fruits aromas with balsamic camphor and eucalyptus hints

The agitation reveals pepper and cinnamon spices aromas

The attack is round and voluminous followed by a surprising fresh and intense velvety tannin mid-palate

The finish offers a long-lasting plum taste

CELLARING POTENTIAL

2 to 3 years in good storage conditions

PACKAGING

6 bottle cases

Screw cap or natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

Béatrice et Christophe MURET - 32, Avenue de Pézenas - 34120 CASTELNAU DE GUERS
Tél. : 04 67 98 16 19 - E-mail : castelnau1@wanadoo.fr

WWW.DOMAINECASTELNAU.COM