

DOMAINE
DE
CASTELNAU



VIOGNIER SÉLECTION PARCELLAIRE 2020

DESIGNATION OF ORIGIN

Indication géographique protégée - Pays d'Oc

VINEYARD

5000 vines per hectare

High trellising, Guyot and Royat pruning

Clay and limestone hills and loamy soils

WINEMAKING

100% VIOGNIER

Night mechanical harvest to preserve the grapes quality potential

Destemming and crushing of the grapes

Controlled fermentation temperature

Ageing in tank with oak staves

Minimal use of sulphites

TASTING

The color is brilliant yellow with golden glints

The nose develops aromas of juicy pear and acacia honey

The attack is full, the mid-palate is slightly woody and smoky

The finale is long, fresh and mineral

CELLARING POTENTIAL

3 to 4 years in good storage conditions

CONDITIONING

6 Bottles case 75cl

Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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