



DOMAINE DE CASTELNAU



LA CROIX - BLANC 2020

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines per hectare

Clay and limestone hills, loamy soil

High trellising, Guyot and Royat pruning

WINEMAKING

60% VIOGNIER 33% CHARDONNAY 7% SAUVIGNON

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

Soft pressing and juices selection

Limited sulphite addition

Fermentation temperatures control

Ageing in tank with oak staves

Ageing on fine lees

TASTING

The color is light yellow with golden glints

the nose develops tropical aromas enhanced with tangerine zest

the attack is full with accents of yellow peach and fresh apricot

the palate is balanced between refreshing acidity and slightly woody

the finish is on a nice acid tension with a greedy sweetness

CELLARING POTENTIAL

3 to 4 years in good storage conditions

PACKAGING

6 bottle cases

Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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