



DOMAINE  
DE  
CASTELNAU



## CHARDONNAY - LES RONCES 2020

### DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

### VINEYARD

5000 vines per hectare planted on limestone and clay hills and loamy soils  
High trellising, Guyot and Royat pruning

### WINEMAKING

100% CHARDONNAY

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

Soft pressing and juices selection

Controlled fermentation temperature

Limited sulfite addition

Ageing on fine lees

### TASTING

Yellow coat with green glints

The first nose develops fruity aromas of banana and coconut

The agitation reveals some fruity notes of yellow peach, citrus and pineapple

The attack is fresh and fruity

The middle palate is full but well balanced

The retro-olfaction offers floral aromas like linden flowers and chamomile

The finish is long and fruity

### CELLARING POTENTIAL

2 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