



CHÂTEAU LA GUIRLANDE



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DESIGNATION OF ORIGIN

Appellation d'Origine Protégée - Picpoul de Pinet

VINEYARD

5000 vines per hectare on deep stony terrace.
High trellising with Royat pruning.

VINEMAKING

70 % Mourvèdre
20 % Carignan,
10 % Grenache

Mechanical harvest by night. 3 to 4 weeks maceration on skins.
Ageing in French oak barrels during 15 Months.
Limited sulphur addition.
Controlled Fermentation temperature.

TASTING

The color is deep clear red.
The nose develops complex aromas of black fruits, vanilla and incense.
The attack is powerful and round, then graphite notes, followed by a well-structured middle palate with soft and persistent tannins.
The finale offers a good length with spices.

CELLARING POTENTIAL

2 to 4 years in good storage conditions.

PACKAGING

6 bottles case
Natural cork

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