



CHÂTEAU LA GUIRLANDE



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DESIGNATION OF ORIGIN

Appellation d'origine protégée - LANGUEDOC

VINEYARD

5000 vines per hectare
High trellising with Royat pruning
Deep stony terrace

WINEMAKING

70% Mourvèdre
20% Carignan
10% Grenache

Mechanical harvest
3 to 4 weeks maceration on skins
Ageing in French oak barrels during 15 Months
Bottled on the estate with minimal use of Sulfite

TASTING

The color is deep red with purple reflections
The nose develops complex notes of sweet spices, black fruits, violets and church incense
The attack is voluminous followed by a structured but elegant mid-palate on very fine tannins
The finish offers good persistence on elegant and melted woody notes

CELLARING POTENTIAL

5 to 6 years in good storage conditions

PACKAGING

6 bottles cases
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