

DOMAINE
DE
CASTELNAU



CHARDONNAY SÉLECTION PARCELLAIRE 2020

DESIGNATION OF ORIGIN

Indication géographique protégée - Pays d'Oc

VINEYARD

5000 feet per hectare

High trellising, Guyot and Royat pruning

Clay and limestone hills and loamy soils

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 temperatures

Ageing in tank with oak staves

Limited sulfite addition

TASTING

The color is light yellow and golden glints

The nose develops aromas of beeswax and incense

The attack is full, round and fruity

The mid-palate shows notes of tropical fruits (mango, passion fruit)

The finale is slightly woody and spicy

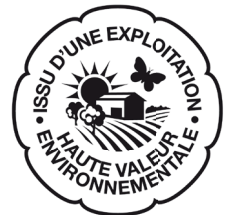
CELLARING POTENTIAL

3 to 4 years in good storage conditions

CONDITIONING

6 Bottle cases

Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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