ÉPICERIE DE CASTELNAU

ÉPICERIE DE CASTELNAU - ROUGE

DESIGNATION OF ORIGIN

Indication Géographique Protégée - Pays d'Hérault

VINEYARD

5000 vines planted per hectare
Limestone, clay and loamy soils
High trellising, Cordon Royat pruning

WINEMAKING

64% MARSELAN 18% MOURVÈDRE 18% CARIGNAN

Night mechanical harvest to preserve the quality potential of the grapes
Soft destemming and crushing
Heated pre-fermentation
Controlled fermentation temperature
three weeks maceration on skins
Limited sulfite addition

TASTING

Deep red coat with violet glints
The 1st nose develops aromas of ripe red berries
The attack is round and full followed by a fresh and intense mid-palate, with velvety tannins
The finale offers a long lasting fruity taste

CELLARING POTENTIAL

Seasonal wine, to be drank during the year

PACKAGING

6 bottle cases
Screw cap or natural cork
Bag in Box 5 liters and 10 liters

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

HIGH ENVIRONMENTAL VALUE CERTIFIED

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