



DOMAINE
DE
CASTELNAU

L'Etendard des Fées

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines per hectare

Stony clay and limestone hillside with southern exposition to the maritime climate

WINEMAKING

100% Syrah

Hand picked in grape boxes

The grapes are firstly sorted in the vineyard then a second time at the cellar

50% of the grapes are destemmed, vinified with indigenous yeasts and by traditional punch downs followed by a very long maceration on skins during 9 months

The wine is then aged for 10 months in tank

The other 50% are crushed by feet, vinified in carbonic maceration for 6 weeks

The wine is then aged in French oak barrels for 18 months

Both wines are then blended together to obtain the complexity that we are looking for.

This wine is unfiltered, unfiltered, with a minimal use of sulphites

TASTING

Very intense dark red color

The nose opens with black truffles and black olive tapenade, developing into spicy (pepper, cinnamon) and liquorice notes

A full-bodied fruity palate develops into a long finish of silky tannins and toasty moka notes

CELLARING POTENTIAL

Up to 10 years in good storage conditions

PACKAGING

6 bottles case

Natural cork



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