



DOMAINE
DE
CASTELNAU

VIELLES VIGNES

DESIGNATION OF ORIGIN

Appellation d'Origine Protégée – LANGUEDOC

VINEYARD

5000 plants per hectare

High trellising with Royat pruning.

Deep stony terraces

WINEMAKING

70% Grenache

20% Carignan

10% Mourvèdre

Mechanical Harvest, organic protection of the grapes

3 to 4 weeks maceration on skins

Ageing in tank with oak staves

Limited sulfite addition

TASTING

The colour is limpid with a deep cherry red .

The nose develops aromas of violets, red berries, and undergrowth.

The attack is frank with a mid-palate well-constituted and soft tannins.

The finale is persistent with vanilla notes.

CELLARING POTENTIAL

3 to 5 years in good storage conditions

PACKAGING

6 Bottle cases

Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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