



DOMAINE DE CASTELNAU

LA CROIX - ROUGE

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines per hectare planted on clay and limestone hills, covered with rolling stones
High trellising, Guyot and Royat pruning

WINEMAKING

50% Merlot, 35% Cabernet, 15% Syrah

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

Ageing in tank with oak staves

Limited sulfite addition

TASTING

The colour is red with garnet-red reflections.

The nose develops notes of undergrowth with a touch of truffle.

The attack is smooth and rich with red berries aromas.

The finale has a good persistency with long lasting supple tannins.

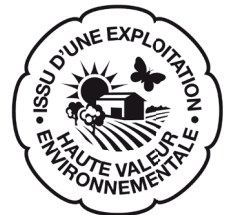
CELLARING POTENTIAL

6 years in good storage conditions

PACKAGING

6 bottle cases

Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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