

ÉPICERIE DE CASTELNAU



ÉPICERIE DE CASTELNAU - ROSÉ

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

60% Cinsault, 40% Syrah,

Night mechanical harvest, cooling after gentle destemming and crushing

Soft pressing and selection of the best juices by tasting

Controlled Fermentation temperature

Limited sulfite addition

TASTING

The colour is light pink with salmon reflections.

The nose develops notes of citrus and also ripe little berries

The attack is lively and fruity

The finale is long lasting, with a well-balanced fruit-acidity

CELLARING POTENTIAL

Seasonal wine, to be drunk during the year

PACKAGING

6 bottle cases

Screw cap or natural cork

Bag in Box 5 liters and 10 liters



HIGH ENVIRONMENTAL VALUE CERTIFIED

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