

ÉPICERIE DE CASTELNAU



ÉPICERIE DE CASTELNAU - BLANC

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% Colombard, 34% Uni Blanc, 6% Piquepoul

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 pale yellow with shiny reflections

The nose develops aromas of tropical fruits, then floral like acacia

The attack is round and lively

The finale is full, persistent and fruity

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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