



CHÂTEAU LA GUIRLANDE



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DESIGNATION OF ORIGIN

Appellation d'origine protégée - LANGUEDOC

VINEYARD

5000 vines per hectare
High trellising with Royat pruning
Deep stony terrace

WINEMAKING

70% Mourvèdre
20% Carignan
10% Grenache

Mechanical harvest
3 to 4 weeks maceration on skins
Ageing in French oak barrels during 15 Months
Bottled on the estate with minimal use of Sulfite

TASTING

The colour is limpid and deep shiny red.
The nose develops some aromas of ripe black berries, vanilla and spices.
The attack is rich and complex, with balsamic notes.
The mid-palate is well-structured with soft tannins.
The finale offers a good persistency and ends with spicy notes.

CELLARING POTENTIAL

5 to 6 years in good storage conditions

PACKAGING

6 bottles cases
Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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