



DOMAINE DE CASTELNAU



VIOGNIER - L'ÎLE

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines per hectare planted on limestone and clay hills and loamy soils
High trellising, Guyot and Royat pruning

WINEMAKING

100% VIOGNIER

Night mechanical harvest. Cooling of the harvest after a soft stalk and breaking of the grapes

Soft pressing and juices selection

Controlled fermentation temperatures

Limited sulfite addition

Ageing on fine lees

TASTING

The color is light yellow color with green tints

The nose is floral with notes of lily flowers, then it develops fresh apricots notes

The attack is lively and structured

The mid-palate is expensive with apricots and white flowers

The final is rich and full

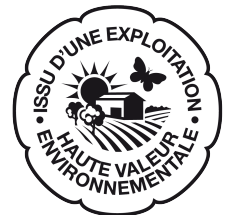
CELLARING POTENTIAL

2 years in good storage conditions

PACKAGING

6 Bottle cases

Screw cap or natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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