

ÉPICERIE DE CASTELNAU



ÉPICERIE DE CASTELNAU - ROUGE

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

45% Syrah, 35% Merlot, 14% Cinsault, 6% Carignan

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

Limited sulfite addition

TASTING

The colour is deep red with shiny reflections

The nose is charming and develops some aromas of little red berries

The attack is round, intense with a touch of menthol

The finale offers persistent notes of fruits with velvety tannins

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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