



DOMAINE
DE
CASTELNAU



PINOT NOIR - LES MURIERS

DESIGNATION OF ORIGIN

Indication Géographique Protégée - Pays d'Oc

VINEYARD

5000 vine stocks per hectare planted on loamy sandy soil

WINEMAKING

100% Pinot Noir

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 color is red garnet

The nose is fruity and develops aromas of fresh cherry

The attack is fruity, and the mid-palate presents silky tannins

The finale with notes of amaretto cherry is long and slightly savoury

CELLARING POTENTIAL

2 to 3 years in good storage conditions

PACKAGING

6 bottle cases

Screw cap or natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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