



DOMAINE
DE
CASTELNAU



MERLOT CABERNET-SAUVIGNON - L' ENCLOS

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines per hectare
clay and limestone hills
High trellising, Guyot and Royat pruning

WINEMAKING

50% MERLOT 50% CABERNET SAUVIGNON

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 intense red with crimson reflections.
The nose offers aromas of blackcurrant bud, raspberry, and menthol.
The attack is round and the finale velvety, with notes of strawberry and vanilla dairy.

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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