



DOMAINE
DE
CASTELNAU

CHARDONNAY - LES RONCES

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% CHARDONNAY

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

Soft pressing and juices selection

Controlled fermentation temperature

Limited sulfite addition

Ageing on fine lees

TASTING

The color is bright yellow with green tints.

The nose shows aromas of pineapple, green tea and bergamot

The attack is tender and fruity

The mid-palate is fruity, with flavours of bananas and sour candies

The finale is long and rich

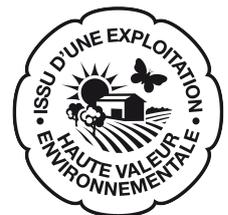
CELLARING POTENTIAL

2 years in good storage conditions

PACKAGING

6 bottle cases

Screw cap or natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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