



DOMAINE
DE
CASTELNAU



CHARDONNAY SÉLECTION PARCELLAIRE

DESIGNATION OF ORIGIN

Indication géographique protégée - Pays d'Oc

VINEYARD

5000 feet per hectare

High trellising, Guyot and Royat pruning

Clay and limestone hills and loamy soils

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 temperatures

Ageing in tank with oak staves

Limited sulfite addition

TASTING

The colour is yellow with golden reflections.

The nose develops aromas of candied fruits and slightly roasted.

The attack is full and fruity then opens into notes of mango.

The finale is persistent, slightly woody and spicy.

CELLARING POTENTIAL

3 to 4 years in good storage conditions

CONDITIONING

6 Bottle cases

Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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