



DOMAINE  
DE  
CASTELNAU



## VIOGNIER SÉLECTION PARCELLAIRE

### DESIGNATION OF ORIGIN

Indication géographique protégée - Pays d'Oc

### VINEYARD

5000 vines per hectare

High trellising, Guyot and Royat pruning

Clay and limestone hills and loamy soils

### WINEMAKING

100% VIOGNIER

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 dried apricots and vanilla.

The attack is full, slightly wooded and sappy.

The finale is fruity, persistent and mineral.

### CELLARING POTENTIAL

3 to 4 years in good storage conditions

### CONDITIONING

6 Bottle cases

Natural cork



## HIGH ENVIRONMENTAL VALUE CERTIFIED

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