



DOMAINE  
DE  
CASTELNAU

## CHENIN - PECH DEMI

### 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% CHENIN BLANC

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

Soft pressing and juices selection

Controlled fermentation temperatures

Limited sulfite addition

Ageing on fine lees

### TASTING

The color is bright pale yellow with green reflections.

The nose opens with aromas of fresh pineapple and exotic fruits, lifted by a touch of citrus.

The attack is lively and crisp.

The mid-palate is generous and well-balanced, with a beautiful minerality that brings freshness and balance.

The finish is long and clean, with a subtle saline note.

### 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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