



DOMAINE
DE
CASTELNAU



SYRAH - CAYENNE

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines per hectare planted on clay and limestone hills, covered with rolling stones
High trellising, Guyot and Royat pruning

WINEMAKING

100% Syrah

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

Deep red coat with purple reflections
The first nose is fruity and develops aromas of ripe red berries
The agitation reveals notes of liquorice, spices and violets
The attack is round with soft tannins
The finish offers a long-lasting grilled mocha notes

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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