

ÉPICERIE DE CASTELNAU



ÉPICERIE DE CASTELNAU - ROSÉ

DESIGNATION OF ORIGIN

Indication Géographique Protégée - Pays d'Hérault

VINEYARD

5000 vines planted per hectare
Limestone, clay and loamy soils
High trellising, Cordon Royat pruning

WINEMAKING

60% Mourvèdre, 30% Marcellan, 10% Carignan

Night mechanical harvest, cooling after gentle destemming and crushing
Soft pressing and selection of the best juices by tasting
Controlled Fermentation temperature
Limited sulfite addition

TASTING

The colour is light pink with salmon reflections.
The nose develops notes of citrus and also ripe little berries
The attack is lively and fruity
The finale is long lasting, with a well-balanced fruit-acidity

CELLARING POTENTIAL

Seasonal wine, to be drunk during the year

PACKAGING

6 bottle cases
Screw cap or natural cork
Bag in Box 5 liters and 10 liters



HIGH ENVIRONMENTAL VALUE CERTIFIED

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