



DOMAINE
DE
CASTELNAU

CINSAULT SELECTION PARCELLAIRE

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% CINSAULT

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

The colour is ruby with garnet highlights.

The nose reveals delicate aromas of wild strawberries with hints of ripe cherries, enhanced by light floral notes.

The attack is silky with a delicate structure, where the flavours of red berries unfold, supported by a subtle complexity of sweet spices.

The fresh, harmonious finish leaves a fruity imprint.

CELLARING POTENTIAL

2 to 3 years in good storage conditions

PACKAGING

6 bottle cases
Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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