



DOMAINE  
DE  
CASTELNAU



## GRENACHE 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% GRENACHE

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 intense red with crimson reflections.  
The nose is pleasant and intense of ripe red berries, following by notes of sweet spices (liquorice).  
The attack is fresh, well-balanced and offers aromas of red berry sauce.  
Touches of spices bring to the wine a lovely freshness at the finale.

### CELLARING POTENTIAL

2 to 3 years in good storage conditions

### PACKAGING

6 bottle cases  
Natural cork



## HIGH ENVIRONMENTAL VALUE CERTIFIED

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