

ÉPICERIE DE CASTELNAU

ÉPICERIE DE CASTELNAU - BLANC

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% Colombard, 40% Uni Blanc

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 pale yellow with shiny reflections
The nose develops aromas of tropical fruits, then floral like acacia
The attack is round and lively
The finale is full, persistent and fruity

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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