



# CHÂTEAU LA GUIRLANDE



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### DESIGNATION OF ORIGIN

Appellation d'origine protégée - LANGUEDOC

### VINEYARD

5000 vines per hectare  
High trellising with Royat pruning  
Deep stony terrace

### WINEMAKING

70% Mourvèdre  
20% Carignan  
10% Grenache

Mechanical harvest  
3 to 4 weeks maceration on skins  
Ageing in French oak barrels during 15 Months  
Bottled on the estate with minimal use of Sulfite

### TASTING

The colour is limpid and deep shiny red.  
The nose develops some aromas of ripe black berries, vanilla and spices.  
The attack is rich and complex, with balsamic notes.  
The mid-palate is well-structured with soft tannins.  
The finale offers a good persistency and ends with spicy notes.

### CELLARING POTENTIAL

5 to 6 years in good storage conditions

### PACKAGING

6 bottles cases  
Natural cork



## HIGH ENVIRONMENTAL VALUE CERTIFIED

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