



DOMAINE
DE
CASTELNAU



ROSÉ OSÉ

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines per hectare planted on clay and limestone hillsides, argilo-muddy lands. High trellising, Royat and Guyot pruning

WINEMAKING

80% Cinsault

20% Syrah

Night mechanical harvest. Cooling of the harvest after a soft staking and breaking of the grapes

Soft pressing and juices selection

Controlled fermentation temperatures

Limited sulfite addition

Ageing on fine lees

TASTING

The colour is pale pink with blue reflections.

The nose develops lively aromas of citrus and red berries.

The attack is fresh and elegant and slightly acidic.

The finale shows citrus aromas and offers a good persistency to the wine.

CELLARING POTENTIAL

Seasonal wine, to be drunk during the year

PACKAGING

6 bottle cases

Screw cap or natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

Béatrice et Christophe MURET - 32, Avenue de Pézenas - 34120 CASTELNAU DE GUERS

Tél. : 04 67 98 16 19 - E-mail : castelnaud1@orange.fr

WWW.DOMAINECASTELNAU.COM