

ÉPICERIE DE CASTELNAU



ÉPICERIE DE CASTELNAU - ROUGE

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

45% Syrah, 35% Merlot, 14% Cinsault, 6% Carignan

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 deep red with shiny reflections
The nose is charming and develops some aromas of little red berries
The attack is round, intense with a touch of menthol
The finale offers persistent notes of fruits with velvety tannins

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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