



# LAURENCE DE VEYRAC

HÉRITIÈRE DE GUERS



## **PINOT NOIR 2019**

### **DESIGNATION OF ORIGIN**

Indication Géographique Protégée – Pays d'Oc

### **VINEYARD**

5000 vines per hectare

Clay and limestone hills

High trellising, Guyot and Royat pruning

### **WINEMAKING**

100% Pinot Noir

Night mechanical harvest to preserve the grapes quality potential

Soft destemming and crushing of the grapes

Heated pre-fermentation

Temperature controlled fermentation

Three weeks maceration on skins

Minimal use of sulphites

### **TASTING**

The color is garnet red

The nose is fruity of wild strawberries and ripe fleshy black cherries

The attack is fruity and full with velvety tannins

The finale is gourmand with a good persistence of Amaretto cherries flavor

### **CELLARING POTENTIAL**

2 to 3 years in good storage conditions

### **PACKAGING**

6 bottles case

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 : castelnau1@wanadoo.fr

[WWW.DOMAINECASTELNAU.COM](http://WWW.DOMAINECASTELNAU.COM)